



| HISTORY                       |  |
|-------------------------------|--|
| Estate Creation Date          | 1966 in its present form (estate created in 1563 by Sick-Dreyer ancestors)   |
| Estate Manager                | Etienne Dreyer   |
| Since when                    | 2001   |
| WINE & VINEYARD               |  |
| Wine Name                     | Grand Cru Kaefferkopf  |
| Appellation                   | AOP Alsace Grand Cru   |
| Additional Name               | Gewurztraminer/ Riesling / Pinot Gris / Muscat   |
| Wine Type                     | Dry and Moelleux   |
| Color                         | White  |
| Organic Certification         | No   |
| Vineyard surface              | 3 ha   |
| Soil Type                     | Limestone - Sandstone - Granite  |
| Topography                    | Hills exposed to the South-East  |
| VITICULTURE                   |  |
| Density                       | 4,500 vines per hect   |
| Trim Type                     | Double Guyot   |
| Soil clearing                 | One out of every two - Micro-ploughed - Soil's surface ventilation in order not to damage the deep structure.  |
| Grass seeding                 | Total - Mechanic weeding on each row   |
| Leaves pruning                | Depending on the vintage   |
| Branches pruning              | None   |
| Sustainable viticulture       | Yes  |
| HARVEST                       |  |
| Grape picking                 | By hand  |
| Sorting method                | Strict sorting at the parcel   |
| VINIFICATION                  |  |
| Pre/fermentation / Maceration |  |
| Fermentation                  | Alcoholic Fermentation in stainless steel or glazed tanks for 2 month on average.  |
| Other techniques used         |  |
| Post-fermentation /Maceration |  |
| AGEING                        |  |
| Vats                          | Ageing in large-capacity barrels to "micro-oxygenate" the wine.  |
| Wood chips, Staves            |  |
| Barrels                       | Old oak barrels for a 2 months period  |
| % New Oak                     | No   |
| BOTTLING                      |  |
| Blend                         | 60% Gewurztraminer, 20% Riesling, 12% Pinot Gris, 8% Muscat  |
| Blending time period          | January - February   |
| Filtration                    | Tangential filtration so the wine doesn't suffer from too many "movements"   |
| Cork type                     | Natural  |
| Number of bottles per year    |  |
| TASTING NOTES                 |  |
|                               | This "Grand Cru Kaefferkopf" shows off a surprisingly great structure and complexity. The nose unveils its whole complexity and the richness of its flavors. On the palate, the acidity is the main feature: structured and perfectly in phase with all other flavors, it lingers in the mouth and offers a refreshing finale. |
| WINE & FOOD PAIRING           |  |



|                          |                               |
|--------------------------|-------------------------------|
| <b>CELLARING TIME</b>    |                               |
| Recommended              | Delicious now, up to 10 years |
| <b>AWARDS</b>            |                               |
| Awards and notifications |                               |



### Talking Points:

- 🍷 The “Grand Cru Kaefferkopf” is the last Alsatian terroir to have been granted the Grand Cru appellation in 2007. But, this appellation is also the most ancient one in Alsace.
- 🍷 The Dreyer family has always been committed to extract great regional wines from this terroir, in order to pay tribute to Joseph Dreyer, the initiator of the Kaefferkopf “grand cru” recognition.
- 🍷 Family estate established in 1563 in Ammerschwihr, near Colmar. It is among the oldest and most famous white wine producing villages at the heart of Alsace.