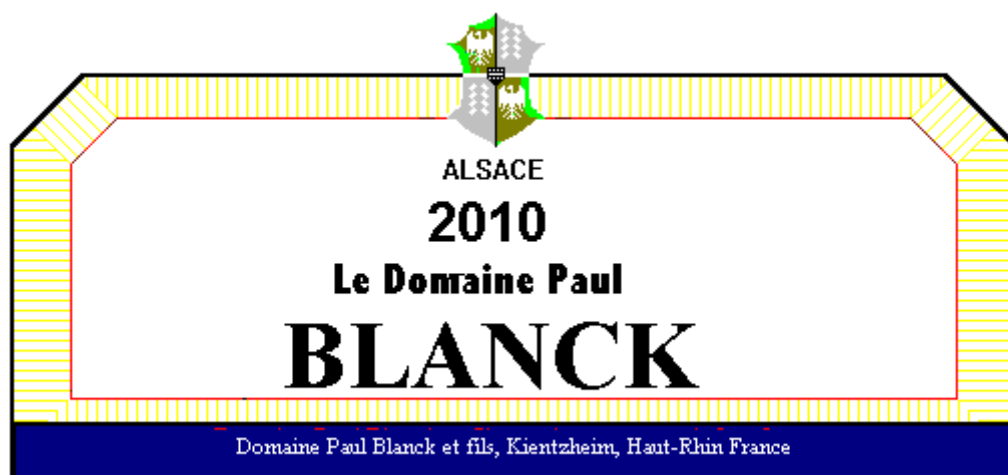




Mise à jour le 24/03/10



INTRODUCTION TO THE DOMAINE PAUL BLANCK

The Blanck family has been established in Alsace since the late 16th century and in the wine business in Kientzheim since the early 19th.

The regional wine activity has gone through a great deal of changes, mainly political ones, over the last two centuries.

Nonetheless, from the original estate, of modest size, the **Blanck** family has built a large and modern wine company, while remaining faithful to its identity, definitely family-rooted but open to innovations, such as environment-friendly farming methods.

Total area in production covers about **36 Ha (90 acres)**, scattered over five “*Grands Crus*” and four regionally recognised “*Lieux-dits*”.

Yearly output varies according to each vintage, but is generally fluctuating around an average of **220.000 bottles per year**.

BLANCK

DOMAINE PAUL BLANCK

Alsace

A dynasty of winemakers

In 1610, Hans Blanck, the family's Austrian ancestor acquired the first vines in Alsace.

In 1846, Jacques Philippe Blanck, obtained a medal for his work as a winemaker.

In 1927, Paul Blanck and a handful of other winemakers were recognised as the driving force behind turning the site of Schlossberg into a pilot site for a future grand cru.

In 1975 with the creation of the grand cru appellation in Alsace, Bernard and Marcel Blanck, the sons, played a determining role. Schlossberg was the first to be assigned this appellation.

In 1985 came a new generation of winemakers : Frédéric and Philippe. Their main preoccupation is respecting the vines and the soil upon which they are planted.

The domain has increased its surface area from 24 to 36 hectares with five grand crus accounting for more than a third.

Family spirit

This is a reality with the Blancs. The proof is that two generations work hand in hand. The sons, Frédéric and Philippe work incessantly under the supervision of Bernard and Marcel to improve their wines and move in new directions.

The Blancs' main objective is to create wines of pure pleasure for wine-lovers throughout the world. The thirty different wines from the property can be separated into three main types :

- Fruity wines which enable the wine-lover to discover the aromatic finesse of the Alsace grape varieties ;
- Wines with stony characteristics. The generic wines and grand crus which express the plenitude of limestone, the sweetness and firmness of clay, the harmony of manganese and the racy bouquet and power coming from silica ;
- The late harvest and "grains nobles" wines issued from over ripe grapes which are mysterious, opulent, complex and exuberant.

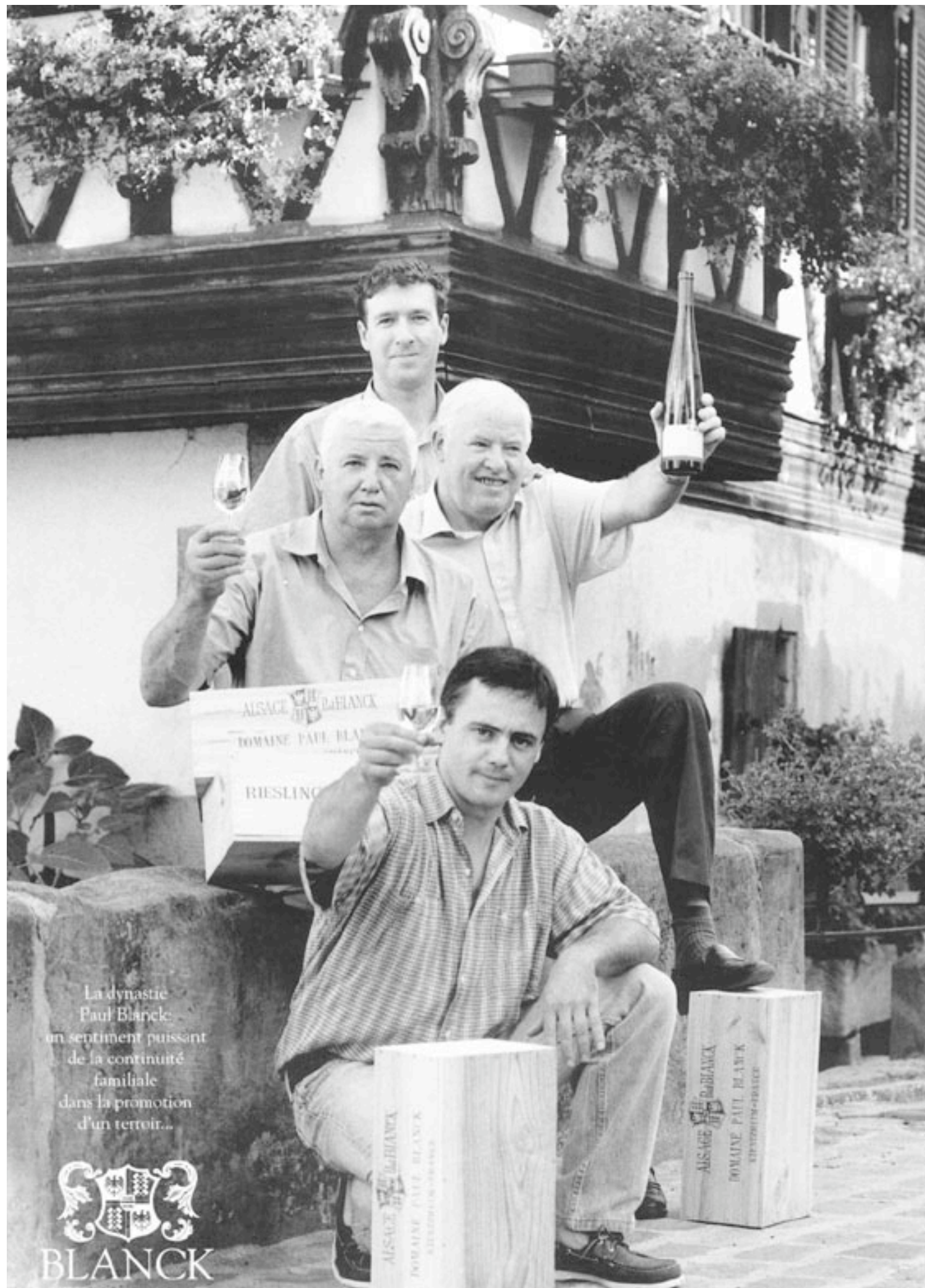
A love for wine

"We are forever searching with passion and respect to enable nature to express itself in our wines. We wish to share with everyone the force and diversity of the Alsace ; the richness of the grape varieties and the "joie de vivre" of its people".

Belonging to the Vignobles et Signatures club

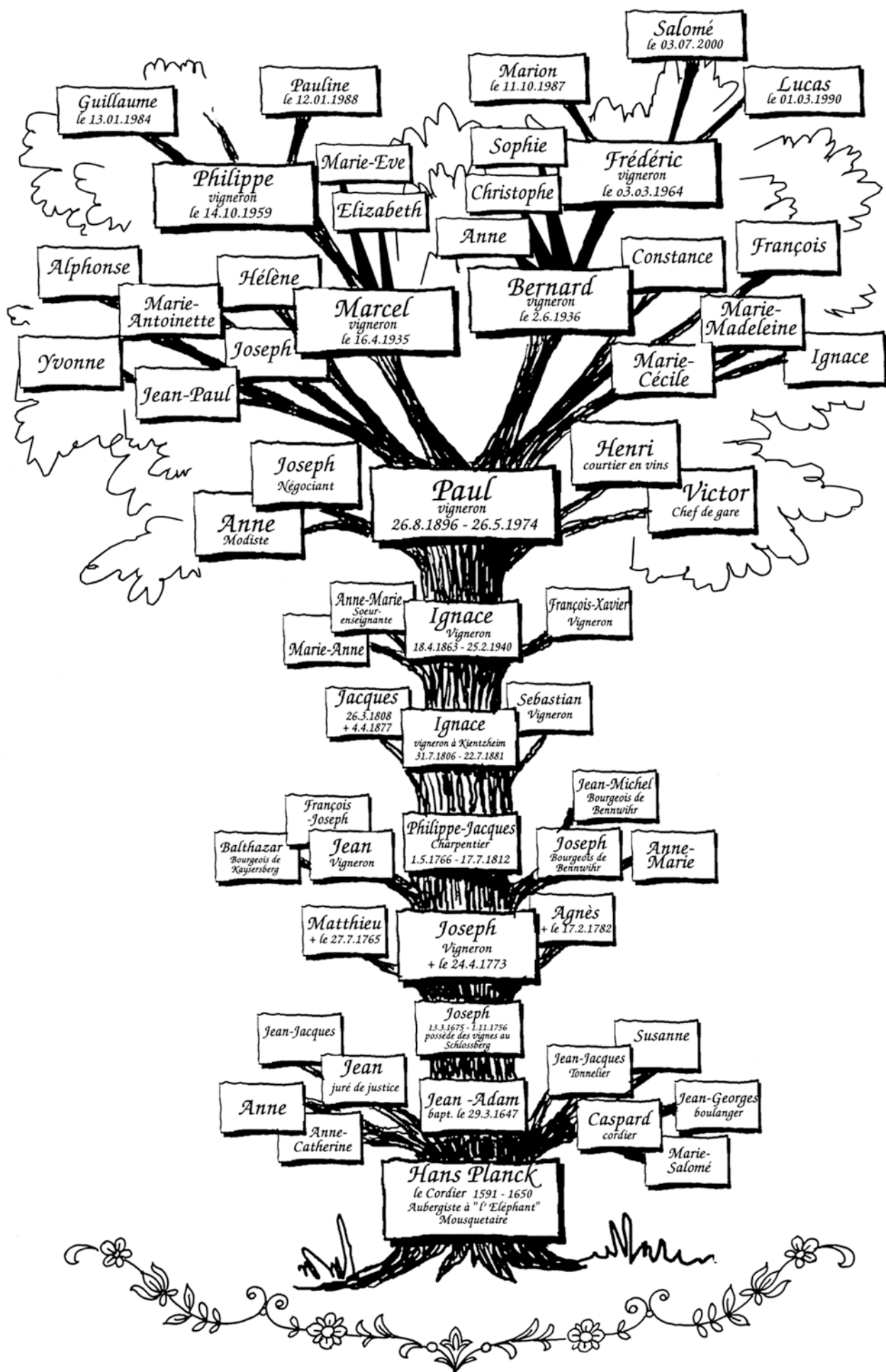
"Synergy, energy, friendship : with Vignobles et Signatures we are able to share our concerns, doubts and dreams. We are more aware of the possible problems that could arise and their solutions in a world that is becoming more and more complex. Our common goal is to be as professional and humane as can be".





La dynastie
Paul Blanck
un sentiment puissant
de la continuité
familiale
dans la promotion
d'un terroir...


BLANCK



Arbre généalogique de la Famille Blanck



THE BLANCK WINES

The CLASSICS

These are wines from the traditional Alsatian varieties.

Fruit wines, aromatic, giving the best of themselves within the first five years, with some exceptions in the case of the very best vintages. They generally come from light soils, sandy, gravelly, as well as sandstone or clays.

The "CRUS"

Patergarten, Altenbourg, Grafreben, Rosenbourg.

These named places are renowned for their personality: The varieties grown there express all their potential thanks to the soil and microclimate characteristic of each of them. They produce wines that develop rather slowly and give their best when three to ten years old.

The "GRANDS CRUS"

Schlossberg, Furstentum, Mambourg, Sommerberg, Wineck-Schlossberg.

The wines from these soils are their utmost expression. Wines for aging indeed (more than 15 years, several decades for some exceptional vintages).

THE LATE HARVEST WINES

The grapes are harvested in over maturity, sometimes as late as the last days of December. Generally produced on the Altenbourg or the Furstentum, their mellowness is exceptionally concentrated and allows several decades of aging.

Minimal sugar content:

243g/liter for the Gewurztraminer,
243g/liter for the Tokay,
220g/liter for the Riesling,
220g/liter for the Muscat,

NOBLE ROTTED SWEET WINES

The harvest is a selective one done by hand, requesting several cuts in order to cut off the over mature grape-berries only, leaving the remainder of the bunch for further rotting.

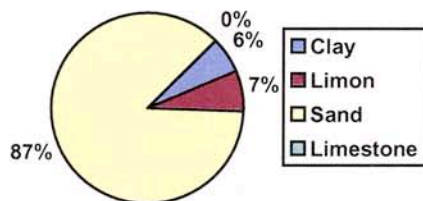
The botrytized (over mature) berries later undergo a very careful selection, in order to obtain the sweetest juices with the highest acidity and the greatest concentrations of aromas. These wines are exclusively produced in very good vintages and on the noblest soils only (chiefly the Furstentum).

Minimal sugar content:

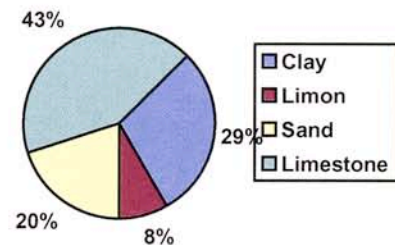
279 g/liter for the Gewurztraminer,
279 g/liter for the Tokay,
256 g/liter for the Riesling,
256 g/liter for the Muscat.

CONSISTENCY OF THE SOIL

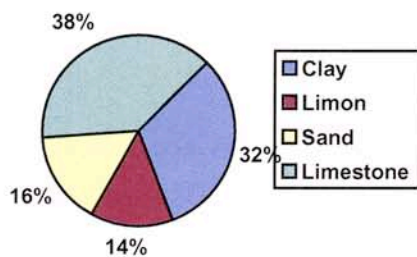
SCHLOSSBERG



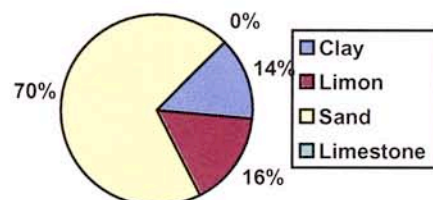
FURSTENTUM



ALTENBOURG



PATERGARTEN





THE SOILS

The Domaine is divided in vineyards scattered on the territory of eight villages. This is introducing a great diversity of soils and is to reduce the effects of climate hazards such as frost and hail.

Named places

The gravely **“Patergarten”** is located in the valley of Kaysersberg. The vineyards there enjoy a microclimate allowing an early ripening of the bunches. The wines reflect the personality of the soil: light and forward.

The **“Altenbourg”** is a clay-like and chalky soil. Located just below the Grand Cru “Furstentum” on the same south-facing hill. The wines are full-bodied and riche in aromas.

The **“Rosenbourg”** is located on the territory of Riquewihr, facing southeast. The soil is a blend of chalk, silica and silt, producing stout wines with a smoked touch typical of the named place.

Grands Crus

The **“Schlossberg”** has long been recognized as something special: it has been the first vineyard to officially become a “Grand Cru” in 1975.

The **“Schlossberg”** must be cultivated in terraces, since the steepness of the slope allows no other cultivation system. Facing south, its warm granites are fissured down by the trace elements-and-sustenance-hungry roots.

Granite brings an unmistakable freshness to the wines, which are also characterized by a richly floral bouquet very present in the first years, before minerality asserts its presence after 5 to 10 years of aging.

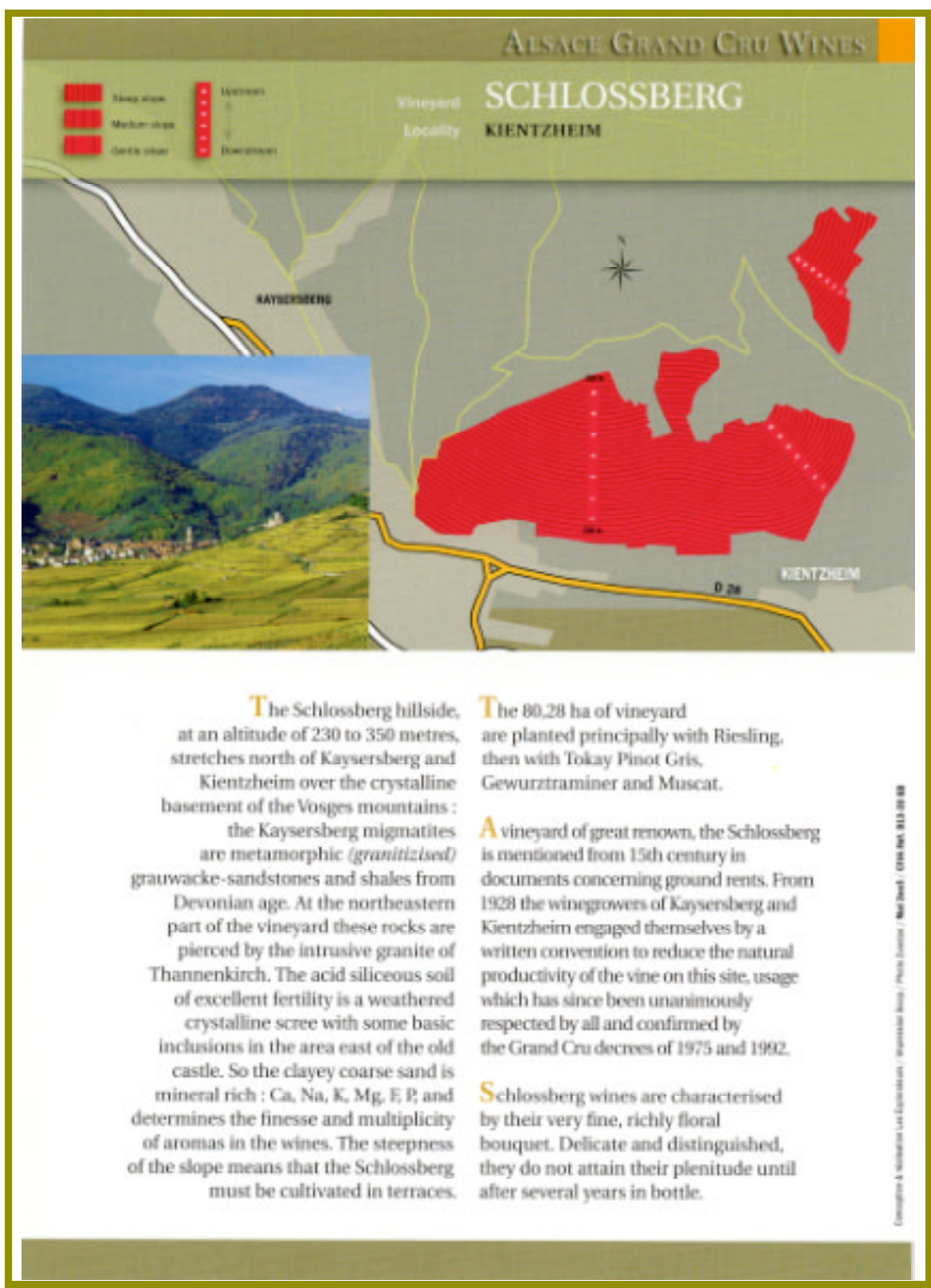
The **“Furstentum”** calcareous soil of pebbly structure, also south-facing with an up to 38% slope enhancing exposure to the sun, therefore enjoying a unique Mediterranean-like flora.

Full-bodied wines are being produced here. Complex and powerful aromas make them wines for aging.

The **“Mambourg”**: on a calcareous foothill, the furthest into the plain of Alsace, is facing south. Wines produced here give the best of themselves within their first years. As years go by, there is a tendency for minerality to become dominant.

The **“Sommerberg”**: of deeply weathered granite, exceeds 400 meters of elevation. Slopes are steep (up to 45%). The wines, combining richness and freshness, are for aging.

The **“wineck-schlossberg”** exposed full south in the heart of the Katzenthal dale. The Wineck-Schlossberg benefits from a natural protection from winds. Its wines develop floral tastes, occasionally delicately smoked and clearly mineral the combination of minerality and grape-variety features is noticeable from the very first years.



ALSACE GRAND CRU WINES

Deep vines

Medium vines

Gentle slope

↑ Uphill

↓ Downhill

Vineyard
Localities

FURSTENTUM
KIENTZHEIM
& SIGOLSHEIM




Nestling at the very heart of the valley of Kaysersberg and sheltered from the winds, is the Furstentum hillside. Facing south-south-east, it forms an island of calciphile Mediterranean vegetation.

The brown, calcareous soil has a pebbly structure, skeletal and filtering, with outcrops of bedrock. It is a marl calcareous sandstone from the lower Dogger period, covered at the end with Tertiary conglomerates.

The steep (37 %) slope optimises exposure to the sun, on a soil which accumulates both heat and moisture. Conditions are ideal for producing exceptional wines.

The 30,50 ha of the Furstentum are planted with Riesling, Gewurztraminer and Tokay Pinot Gris.

The Furstentum is mentioned in 1330 in the inventory of vineyards belonging to the Convent of Basle.

Furstentum wines age well, displaying great finesse and remarkably powerful aromas.

Éditions & illustrations Les Éditions du Vin / Photo: D. Zuercher / Rue du Vin / 012 20 08

ALSACE GRAND CRU WINES

Deep slope

Medium slope

Gentle slope

Uphill

Downhill

Vineyard **MAMBOURG**

Locality **SIGOLSHEIM**




Covering 61,85 ha, almost 1,3 km long, the south-facing vineyards of the Mambourg slope dominate Sigolsheim. One of the foothills which penetrates the furthest into the plain of Alsace, it enjoys optimum sunshine. The lime-magnesium soil is only developed on the calcareous and marl conglomerates covering the hills during the tertiary period. Yields are always low, which favours quality.

This is above all a Gewurztraminer soil, but Tokay Pinot Gris, Muscat and Riesling are also planted.

Records show that in 783 the wines of Sigoltesberg (*the present-day Mambourg*) were already celebrated. Many convents and the nobility owned vineyards here and made them famous.

Mambourg wines are very characteristic, well-balanced, and age well. They are elegant with great finesse, a powerful bouquet and a very long finish.

Consultez le site internet de la Commission des Vins d'Alsace / Commission des Vins d'Alsace / 03 88 31 11 11



ALSACE GRAND CRU WINES

SOMMERBERG
NIEDERMORSCHWIHR & KATZENTHAL



The Sommerberg lies at the foot of the granite massif of Trois-Epis, between Niedermorschwihr and Katzenthal, on the outer rim of the Vosges basement. Situated on a very steep slope (45°), the vineyards face due south, and exceed 400 metres of elevation.

The subsoil made of the so-called Turckheim granite with black and white micas, is deeply weathered, giving rise to a coarse sandy crystalline scree. On its south-east extremity, the vineyard outrides the Vosges border fault and extends on Upper Muschelkalk mostly covered by granite scree. The soil, on the whole, is rich in mineral elements, and ideal for vine growing.

All the Alsace varietals grow well on the 28,36 ha of this vineyard, but particularly Riesling.

Viticulture was first recorded at Niedermorschwihr in 1214, and the name of Sommerberg was jealously reserved for this particular vineyard from 17th century onwards.

Riesling Alsace Grand Cru Sommerberg has perfect varietal character, and displays its full potential after three years in bottle.

Consultation & information Les Appellations / Appellation Alsace Grand Cru / Alsace Grand Cru / Alsace Grand Cru / Alsace Grand Cru



BLANCK

Domaine Paul BLANCK à Kientzheim
Vallée de Kaysersberg, Alsace

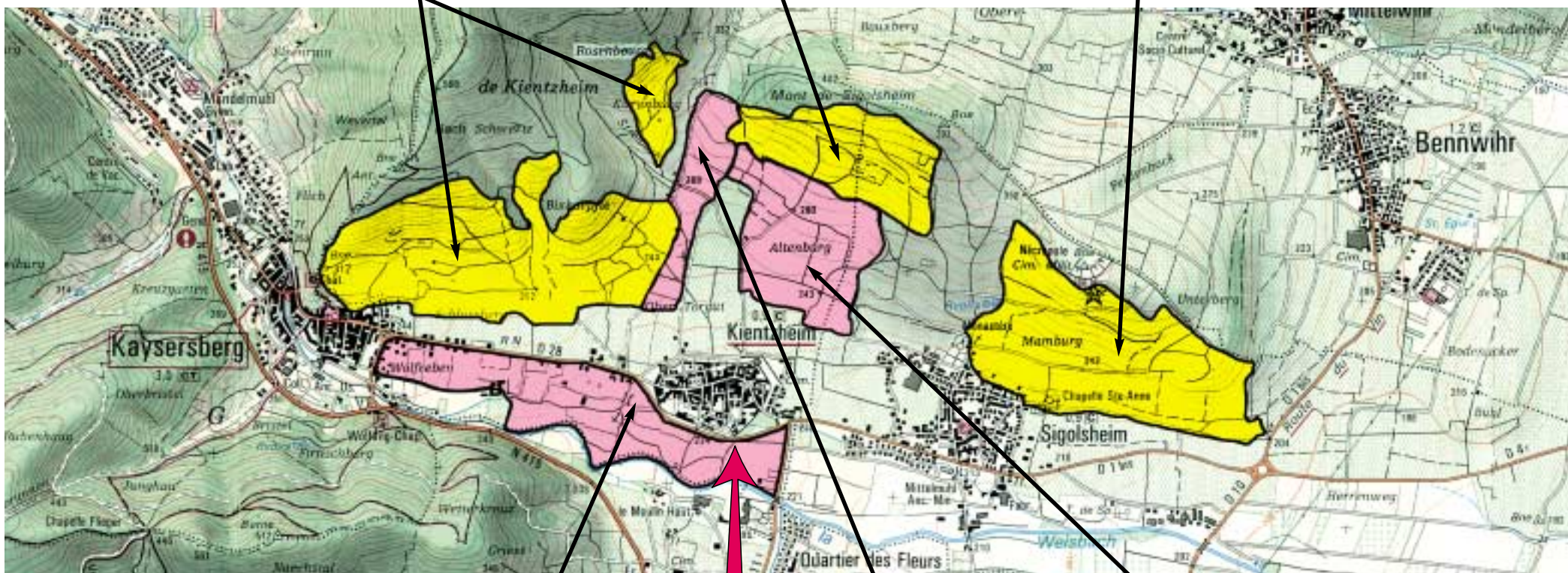
LÉGENDES

- GRANDS CRUS
- LIEUX-DITS

Grand Cru Schlossberg

Grand Cru Furstentum

Grand Cru Mambourg



Carte I.G.N. n°3718 Ouest - Ed. 1985

Lieu-dit Patergarten

Lieu-dit Grafreben

Lieu-dit Altenbourg



UN CLUB DE
GRANDS DOMAINES

DOMAINE PAUL BLANCK ET FILS

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Tél. 33 (0)3 89 78 23 56 - Fax 33 (0)3 89 47 16 45
Internet : www.blanck.com e-mail : info@blanck.com

TYPES DE SOLS

GRANDS CRUS

Schlossberg : Granit

Furstentum : Marno-gréseux
+ calcaire

Mambourg : Marno-calcaire

LIEUX-DITS

Altenbourg : Argilo-calcaire

Patergarten : Alluvions caillouteuses,
en terrasses, graves

Grafreben : Marnes gréseuses à gypse

Rosenbourg : Marnes grises à noires
à gypse sur sous-sol granitique

Tasting notes

Les Classiques

Pinot blanc d'Alsace

Riesling

Pinot-Gris

Pinot Noir (rouge)

Gewurztraminer

Les Spécialités

Chasselas

Sylvaner Vieilles Vignes

Pinot Auxerrois Vieilles Vignes

Muscat d'Alsace

Crémant d'Alsace Extra-Brut

Les Vins de Terroir

Les Crus : lieux-dits renommés

Rosenbourg Riesling

Patergarten Riesling

Patergarten Pinot Gris

Altenbourg Gewurztraminer

Les Grands Crus : Appellation contrôlée

Wineck-Schlossberg Riesling

Schlossberg Riesling

Sommerberg Riesling

Furstentum Riesling

Schlossberg Pinot Gris

Furstentum Pinot Gris

"F" Pinot Noir (rouge)

Furstentum Gewurztraminer

Vieilles Vignes

Mambourg Gewurztraminer

Les Nectars

Les Vendanges Tardives

Riesling Furstentum

Pinot Gris Furstentum

Gewurztraminer Furstentum

Les Sélections de Grains Nobles

Riesling Furstentum

Pinot Gris Altenbourg

Gewurztraminer Furstentum

2005

Another Classic Vintage with a wet Summer and beautiful Fall.

The wines shows subtle and profound taste. Already a serious vintage.

The terroir wines are closed but shows great potential.

2004

Back to a classic vintage.

After a cold spring and a cooler summer, the grapes have gained finess and concentration during a wonderful cool autumn. The fruit flavors are enhanced.

The single vineyards are very fine.

2003

An unusual vintage..

Spicy and silky.

The Crus and Grands Crus are spicy and complex. After two years this vintage is showing it's real potential.

2002

Outstanding vintage..

An other surprizing vintage.. Early and easy drinking "Classics" wines. Outstanding "Terroir" wines to drink in 2005.

2001

Freshness and liveliness, which give the wines an exceptional "finesse". Classic "Rhine Valley" vintage..

2000

Early picking.

A concentrated and very promising vintage..

Distinguished and spicy wines.

1999

Wines with a pure, refined character.

Superb terroir wines,

Very successful

Grands Crus.



Alsace Wines 2005 :

Wines full of character, a vintage to keep

As the harvest draws to its conclusion, we are now able to make our first appraisal of the 2005 vintage.

Let us now follow the course of the year. The winter was actually quite normal, with hard frosts in December and January, and a lot of snow in the mountains. However, Alsace continued to suffer from a lack of rainfall, with only 150mm between November and March. April was mild and rainy, which favoured budburst. Flowering started at the end of May, coinciding with a period of very high temperatures, approaching 30°C at times, then very warm weather from mid-June to late July encouraged the vines to develop admirably. Numerous professionals removed excess bunches, a «green harvest», in order to keep the yield under control. Although the weather during the first half of August was pleasant, the second half was more contrasted, with unseasonably low temperatures. On the other hand, this preserved very satisfactory levels of acidity. Fine, sunny weather returned at the end of August, allowing the grapes to ripen to perfect maturity, while remaining in very sound condition.

Considering the varying degree of ripeness of each grape, the Regional Committee of Experts in Alsace Wines decreed the starting dates for the 2005 harvest :

For AOC Crémant d'Alsace :

- Wednesday 7 September : for all the grape varieties entitled to this AOC, except Riesling which was not to be harvested before 15 September

For AOC Alsace :

- Thursday 22 September : Chasselas, Sylvaner, Pinot Blanc or Auxerrois, Pinot Noir, Pinot Gris, Klevener de Heiligenstein and Muscat
- Thursday 29 September : Riesling and Gewurztraminer

For AOC Alsace Grand Cru :

- Thursday 22 September : Muscat and Pinot Gris
- Thursday 29 September : Riesling and Gewurztraminer

For late-harvest «Vendanges Tardives» and «Sélection de Grains Nobles» :

- Thursday 6 October : Muscat and Pinot Gris
- Thursday 13 October : Riesling and Gewurztraminer

In order to optimise overall quality and to respond to current difficult trading conditions, Alsace wine professionals decided to limit production by not applying for PLC (possibility to exceed maximum permitted yields under specific conditions) for AOC Alsace and Alsace Grand Cru, and by reducing permitted enrichment (chaptalisation) of the must to a maximum of +1.5°.

From a quality point of view, the excellent ripeness of the grapes should be noted, as well as the promising levels of acidity, principally consisting of tartaric acid. Heavy rain in early October caused some concern about the state of the harvest and hastened the picking of the more fragile bunches. Although this year's Crémants are likely to be fresh and very fruity, for Riesling the results are more contrasted depending on their origin, with some irregular patches of arrested maturity on the lighter soils, and very rapid evolution of sanitary conditions (peduncular rot). Pinot Blanc, Auxerrois, Pinot Noir, Pinot Gris and Muscat are all very well balanced and fruit-driven, while Gewurztraminer is likely to be very aromatic. The choice of the harvest date and the care taken during vinification will both be of paramount importance this year. A very fine "Indian Summer" from 6 to 20 October (low rainfall, misty mornings and sunny afternoons) encouraged the growth of noble rot (botrytis), hopefully providing ideal conditions for the production of magnificent late-harvest Vendanges Tardives and Sélections de Grains Nobles wines.

From a quantity point of view, we expect overall production to reach about 1 220 000 hl (down 3% compared to 2004), made up of 270 000 hl of AOC Crémant d'Alsace and 950 000 hl of still wine (AOC Alsace and AOC Alsace Grand Cru).



BLANCK

Alsace Wines 2004

A normal year OU Back to normal

Following the previous year's early harvest and the intense character of the 2003 wines, the Alsace producers were pleased to see a return to a more average year.

Looking again at how this year has progressed, overall, winter was average, with a spell of mild weather at the end of January, but we continued to note a shortage of rainfall. At the beginning of Spring, the weather continued variable and overcast. Budburst commenced towards mid-April and the dry spring weather caused concern that there would be a return of the climatic conditions of 2003. Towards mid-June, a combination of rain and the end of flowering, which had been fairly regular and homogenous, boosted confidence in the vineyards. However these more humid conditions led to an outbreak of oidium and meant close vigilance of the vines by the workers. A large number of establishments started green harvesting in July as a way of controlling the yield of a harvest which showed every sign of being abundant. August was very variable, with plentiful rain, but the beginning of September saw the return of very favourable anti-cyclonic conditions, which meant all grapes achieved good maturation and were in a perfect state of health.

Le Comité Régional d'Experts des Vins d'Alsace, aware of the variations in ripeness between different grape varieties, fixed dates for the start of the 2004 harvest as follows :

- Monday 20th September for AOC Crémant d'Alsace
- Thursday 30th September to 11th October for varieties destined for AOC Alsace and AOC Alsace Grand Cru

Harvesting of Vendanges Tardives and Sélections de Grains Nobles could be started a minimum of 15 days after the permitted date for harvest for each variety and appellation.

Given the balance characterising the vintage, 2004 saw the Interprofession emphasising the importance of careful management of the harvest in order to produce dry, well-balanced wines representative of the 'typicité' of the region.

Certainly, the quality of the 2004 vintage has benefited enormously from the perfect maturity of the grapes at harvest, marking a return to normal acidity levels, especially when compared to the 2003 vintage. The producers are especially pleased with the finesse of the 2004 Crémants d'Alsace, and overall, the wines have the classic crispness and purity one expects of Alsace appellation wines. They are very well-balanced, elegant and above all aromatic, typically so for the Sylvaners, Muscats, Pinots Blancs and Rieslings. Indeed, these last two varieties are particularly fine in this vintage. In spite of potentially damaging rainy conditions towards the end of the harvest, the Gewurztraminers and the Pinots Blancs are packed with fruit, while the Pinots Noirs, although less intense in colour than in 2003, are full-bodied and refined. Abundant rainfall from 20th October disappointed hopes of an exceptional vintage with the appearance of pockets of grey rot which prompted growers to harvest more quickly than planned in order to retain the balance that defines the vintage.

Total yield was 1 263 564 hl (+25.8% / 2003), an increase of +7.4% compared to the average over the previous 5 years. The split per appellation is as follows : AOC Alsace : 1 003 183 hl (+3% compared to the average over the last 5 years), AOC Alsace Grand Cru : 45 435 hl (+2.1% compared to the average), AOC Crémant d'Alsace : 214 946 hl (+35.6% compared to the average). Stocks of Crémant d'Alsace had dwindled due to a huge increase in sales, but a large increase in production has resolved the shortage. However, weather conditions at the end of harvest limited production of Vendanges Tardives and Sélections de Grains Nobles to 11 059 hl and 1 465 hl respectively.

With regard to the market, 2004 closed on a drop of -3.6% in sales compared to 2003. Taking into account the relatively small 2003 vintage, the overall balance between supply and demand remains consequently assured.

THE 2003 VINTAGE REPORT

Five Grands Crus : *FURSTENTUM, SCHLOSSBERG, MAMBOURG, SOMMERBERG, WINECK-SCHLOSSBERG.*

Three Crus : *ALTENBOURG, PATERGARTEN, ROSENBOURG.*

In Appellation Cru et Grand Cru	17.00 ha
In Appellation Alsace	19.00 ha
Total area in production	36.00 ha

Varieties	%
Chasselas	0.5%
Sylvaner	5.0%
Pinot	16.0 %
Riesling	31.0 %
Muscat	3.0%
Tokay Pinot Gris	15.5%
Pinot Noir	7.0%
Gewurztraminer	22.0%

Weather in 2003

Alsace experienced a very humid winter with frequent rainfalls and the Vosges snow-capped until late in Spring. All that water actually refilled the aquifer, so far well below its normal levels, and helped keep the temperatures at their low winter averages.

Spring and Summer

Spring proved much drier, with surges of temperatures causing an early and quick budburst and a blooming three weeks ahead of schedule. Indeed, all varieties passed the latter stage within a period of ten days. The vine developed well in all the areas of the estate, despite frost somewhat affecting the Gewurztraminer and the Muscat.

Judging from the first weeks of summer, an early harvest could be expected, with limited volumes though. But July would soon challenge these plans, with a cauldron-like heat wave generating average temperatures hitting an all-time ceiling, with peaks at 45°C under the sun. The worst in this was not the sheer level of temperatures, but the fact that they would fall only by 10 or 15°C during the night, thus depriving the vines of necessary cooling and breathing.

For a short while at the end of July, some thunderstorms let us hope for the advent of a less abnormal weather pattern, but they produced only negligible rain and some unwelcome hail as well. The damage done was significant on the Schlossberg, Furstentum and Altenbourg, with losses of volume sometimes exceeding 40 % on some spots.

The heat hurt the vegetation cover by making it very fragile, and had negative consequences on the development of laterals. More, the grass growing between the lines had quickly dried out.

To sum up, if the vine found the resources to survive to this unusually hot period, it was only so by far outstretching its capacity to adapt.

Nevertheless, thanks to dry conditions, outdoor activity was much lighter than usual, with longer periods allowed between necessary interventions, such as treatments and ploughing.

Autumn and Harvest

Picking began on Sept 1st to finish on the 26th of the same month.

An exceptional maturity was one of the few, but decisive consequences of this historical summer heat.

Acidity levels were to be our greatest concern. As regards varieties usually boasting high acidities, like Riesling and Sylvaner, the figures are indeed low but not catastrophic. These wines will thus be less austere, and be soon ready to drink. The 2003 Rieslings are generous, with a wide spectrum of aromas ranging from mango to yellow peach, enhanced by a surprising spicy note.

Pinot Gris and Gewurztraminer: two varieties with a high alcoholic potential (more than acidic) got through the heat wave relatively unhurt and with some noteworthy features: the lower acidity leaves room for the spicy and tannic structure to express more broadly, and their complexity is very promising.

The Pinot Noir, another early variety, probably is the most successful of all with concentrations and intensities probably reaching all-time highs: indeed the flagship of the 2003 fleet....An absolute must...

Frédéric BLANCK

Kientzheim, Oct 21, 2003

THE 2002 VINTAGE REPORT

Five Grands Crus :

FURSTENTUM, SCHLOSSBERG, MAMBOURG, SOMMERBERG, WINECK-SCHLOSSBERG.

Four Crus :

ALTENBOURG, PATERGARTEN, GRAFREIBEN, ROSENBOURG.

In Appellation « Cru and Grand Cru »	17.12 ha
In Appellation « Alsace »	18.23 ha
Total area in production	35.35 ha

Grape Varieties	%
Chasselas	0.5%
Sylvaner	6.0%
Pinot	16.0 %
Riesling	31.0 %
Muscat	3.0%
Tokay Pinot Gris	15.5%
Pinot Noir	8.0%
Gewurztraminer	20.0%

The weather in 2002

Spring and summer

From bud burst through to the changing of colour of the grapes, the wines experienced little hardship or growing problems in 2002. By the time they turned colour the growing cycle was well in advance, and this was maintained, giving hopes of an early harvest and of very high quality. In all the different terrain and soil types, the wines developed beautifully as the season drew on. Those growing in granite soils were particularly radiant, thriving from the slightest shower.

Autumn and the harvest

It was only later on, well into September, that conditions really changed. For several weeks it rained heavily in all the vineyards, and temperatures plummeted. Fortunately the soils had been well prepared, and by and large were able to absorb the excess water. And the vines of course had already attained a quite advanced state of maturity before the onset of the rain. The results of the year's work in the vineyard were easy to see in these difficult and to say the least unusual conditions. When the heavy rains started falling, the vines had already completed their growing phase and were ripening. Sporadic botrytis attacks could be observed, but had no detrimental effect on the quality of the harvest. Quantity was down 10-20% as a result of the selections necessitated by these attacks, mainly of the earlier-ripening varieties such as Pinot Noir and Pinot Gris. The most successful variety is without a doubt the Riesling, which shrugged off or adapted to all the vintage's difficulties with ease.

Picking started on the 27th September with the Furstentum Pinot Noir, brought in at 12.8°, followed on the 28th by the Pinot Gris picked at 14.8° in the Grand Cru of Schlossberg. The Pinot Blanc and Auxerrois grapes were picked after the Pinot Gris, which had suffered more from the heavy rain than the other grapes. The Pinots were harvested at a potential alcohol level of 11.5°-13.5°. The basic Pinot Gris grapes came in at 13°-14.5° and had notable acidity levels, while those grown in Furstentum came in at 15°-16°.

The first Rieslings were harvested on the 4th October, at 13.4°. The Rieslings from the Grand Cru Schlossberg were picked on the 9th and 10th October at 13.5°-14.5°, and those from the Grand Cru Furstentum on the 21st and 22nd October at 13.5°, with some Sélection de Grains Nobles at 19.5°. The Gewurztraminers attained 13.5°-15°.

The Classiques range:

The Pinot Noirs were harvested at 11° in our unclassified parcels, and at 13° in Furstentum. The first Pinot Gris Classique were harvested during the same period, at between 12.5°-13.8°, the Pinot Blanc and Riesling Classiques at between 11.5°-12.5°, the Sylvaner at 11.8°, and the Gewurztraminer Classique at between 13.5°-14°.

The Grands Crus (unaffected by Botrytis):

The dry Riesling Grands Crus were harvested between the 16th and 30th October at over 12.6°, with levels reaching 13.8° in Furstentum. The Pinot Gris Grands Crus, picked between 16th and 22nd October, had densities between 15.1°-16° excepting those in Schlossberg, which were picked from 5th October at 15.5°. The Gewurztraminer Grands Crus, picked between 18th and 30th October, measured between 15°-16°. Generally the levels of potential alcohol are as high as they were in 2000, but the acidities are higher and the wines' potentials at the moment are impressive. The variety which impresses the most is without a doubt the Riesling. Strong acidity and perfect ripeness form an ideal basis for this grape variety.

The Late-Harvest wines:

The Sélections de Grains Nobles 100% Botrytis of Riesling were picked at 20°, those of Pinot Gris at 25° and of Gewurztraminer at 23° with incredible acidities.

The yields are similar to those of 2000 with the exception of Muscat, which suffered from coulure. It is difficult to compare this vintage with any other, but the style of the wines and the climatic conditions make one think of 1996.

Kientzheim, 30th January 2003

Frédéric BLANCK