

Boeckel 2012 Riesling Stein, "Clos Eugenie"

WineWise Code	FEB-RCL12
Country	France
Region	Alsace
Color	White
Alcohol by Volume	13.16
Acidity	6.12
Residual Sugar	4.4
Closure	Natural Cork
Annual cases produced	150
Varieties	100% Riesling
Pumpover or Punchdown?	No
Destemming	Whole Cluster
Fermentation vessel	Barrel
Fermentation duration	4 weeks
Aging method	Cask 100%
Aging duration (months)	10
Filtered?	Yes
Fining agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes
Soil Type(s)	Calcareous
Vine age (years)	50
Vine Yields hl/ha	40
Farming practices	Organic
Grape Picking	Hand-harvested

WineWise Notes:

Boeckel own significant holdings in the Grand Cru vineyards of Zotzenberg and Wibelsberg, but it is this more modest lieu-dit which is the jewel in their crown, consistently offering the grandest and finest Riesling of the house, that is never released without several years of bottle age. In the great 2012 vintage, it offers everything you could ask for : tenderness, power, discretion, beauty, balance.



Notes from Boeckel:

The Clos Eugénie is in the area known as "Stein", situated on the southern border of Mittelbergheim. Facing full south, this terroir is dominated by limestone and is protected from the north winds by the village. Therefore, the soil, very dry, stores the heat of the day and radiates it back to the vines at night. EUGENIE was our great grandmother.

Notes from the producer:

For 400 years the Boeckel family has had its roots firmly planted in the terroir of Mittelbergheim. In 1853, Frédéric Boeckel, an established winemaker from the centre of the village, founded the business which is today managed by the brothers Jean-Daniel and Thomas Boeckel, who are the fifth generation.

WineWise Notes on Boeckel:

This ancient family firm has become a dependable source for some heart-warmingly traditional examples of Alsace wines. In recent years, they have systematically converted all their own holdings to certified organic viticulture, though they continue to buy a significant proportion of other grapes from long-term partners. The wines are full-flavored, varietally distinct and properly dry. They offer a price-quality ratio that is hard to beat. Now that the 23 hectares are fully organic, a new range of wines under the name "Midelberg", an ancient dialectal name for their beautiful village, has been released with a striking label and bottling under screw-cap

