



DOMAINE JOSMEYER

www.josmeyer.com

Les Meilleurs Vins de France 2018

JOSMEYER **

C'est aujourd'hui la cinquième génération, incarnée par Céline et Isabelle MEYER, qui tient les rênes de ce domaine fondé en 1854 – Céline à la direction et Isabelle aux vinifications. Ce duo efficace, continue à porter la qualité des vins vers l'excellence, dans la lignée de Jean Meyer, leur père, décédé en janvier 2016. L'Art est omniprésent dans la famille avec des poèmes et des dessins des deux sœurs, tantôt sur les étiquettes ou sur les foudres. Il faut ouvrir grand les yeux pour ne rien rater lors de la visite de ce domaine modèle ! Le style des vins, tournés vers l'élégance nous séduit. Le grand cru Hengst s'exprime ici au sommet. Le pinot blanc et l'auxerrois signent des cuvées emblématiques de la maison.

Les vins : le sylvaner est léger, rafraîchissant sans manquer de volume : toujours une belle référence. Le pinot blanc Les Lutins s'illustre dans un profil rond avec des notes de miel d'acacia. Saluons la maîtrise des rieslings : Le Kottabe et son expression racinaire, sa tension en bouche ; les grands crus, toujours d'une très grande pureté, des vins au vieillissement facile, voire conseillé. Le Brand se montre élégant avec des notes de fruits blancs et d'amande tandis que le Hengst est encore massif ; franc coup de cœur pour la cuvée Samain, référence à la fête celtique qui célèbre la fin des récoltes.

Coup de ♥ de l'année

Riesling GC HENGST SAMAIN 2011 : 17,5 / 20

D'une parfaite évolution, le nez rappelle le poivre et la pierre à fusil. En bouche, un vin sec avec de l'ampleur, de la puissance et une force incroyable, soulignée par les écorces d'agrumes. D'une très grande race. On peut le carafer pour aider l'ouverture de ce superbe vin.

Gewurztraminer Les Folastries 2015 : 15/20

Pinot Blanc Les Lutins 2015 : 14,5

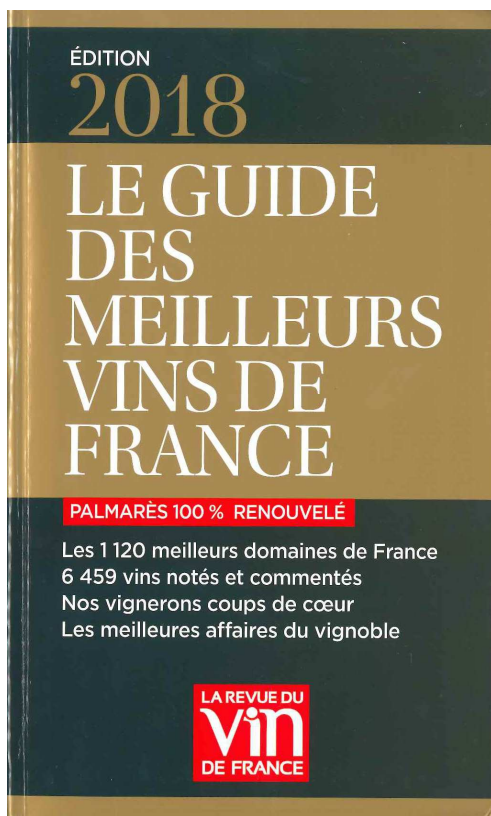
Riesling Grand Cru BRAND 2015 : 17/20

Riesling Grand Cru HENGST 2015 : 17/20

Riesling Grand Cru HENGST SAMAIN 2013 : 15

Riesling Le Kottabe 2015 : 15/20

Sylvaner Peau Rouge 2016 : 14,5





LE DOMAINE :

Jean Meyer n'est plus, mais ses deux filles Isabelle et Céline maintiennent le cap, elles étaient déjà aux manettes depuis de nombreuses années. Le domaine dispose de vignes splendidement situées, entre autres sur les grands crus Brand ou Hengst, la biodynamie est en place depuis longtemps, ce qui donne des vins d'une grande pureté cristalline, qui ne cessent de gagner en densité et en intensité avec le temps. Les 2015 sont ici bluffants de réussite, notamment un très étonnant auxerrois du Hengst. Les 2016 seront plus friands, du moins en entrée de gamme.

COUPS DE CŒUR

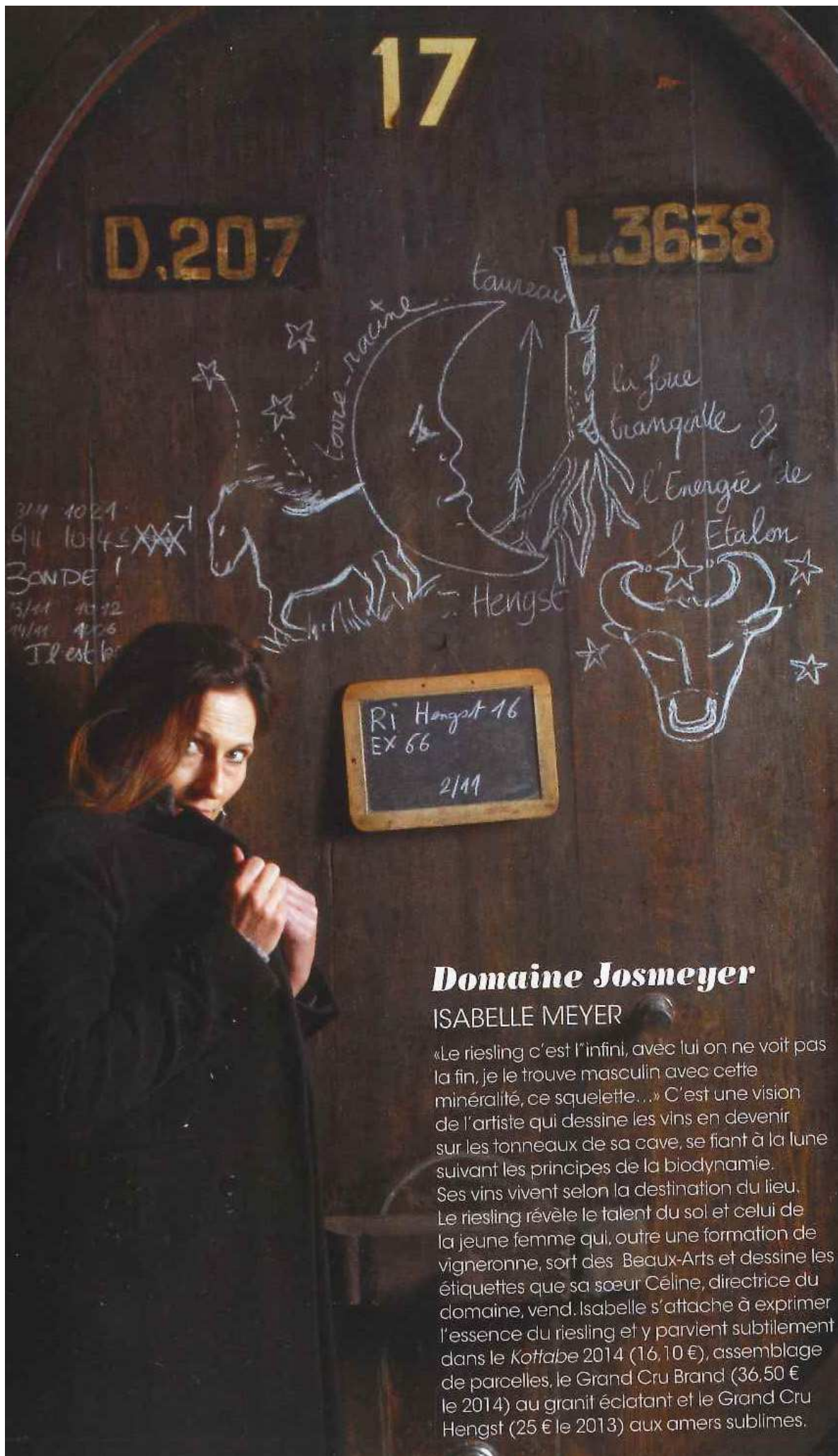
Grand Cru BRAND PINOT GRIS 2015 : 17/20

Nez encore un peu discret, la bouche goûte presque sec grâce à une belle acidité pour le cépage, puissance et intensité, un vin énergique et d'avenir. Toute en pureté, la finale est digne du grand cru.

Grand Cru HENGST RIESLING SAMAIN 2015 17,5/20

Un parfum de mandarine fraîche au nez, la bouche est pure et ciselée. Son confortable niveau d'alcool lui donne un moelleux de texture mais il goûte sec, il doit encore se fondre en bouteille mais la finale est puissante et harmonieuse, la salinité doit encore s'installer.

- Pinot Gris Grand Cru Brand 2015 : 17/20
- Riesling Brand Cru Brand 2015 : 15,5/20
- Pinot Gris Grand Cru Hengst 2015 : 17 / 20
- Riesling Gand Cru Hengst 2015 : 17/20
- Riesling GC Hengst Samain 2015 : 17,5/20
- Gewurztraminer les Folastries 2015 : 14 / 20
- Pinot Auxerrois « H » VV 2015 : 16,5/20
- Pinot Blanc Les Lutins 2015 : 14,5/20
- Pinot Blanc Mise du Printemps 2016 : 14/20
- Pinot Gris « 1854 » Fondation 2015 : 13/20
- Pinot Gris Le Fromenteau 2015 : 15/20
- Riesling Le Dragon 2015 : 14,5/20
- Riesling Le Kottabe 2015 : 14/20
- Riesling Les Pierrets 2015 : 13,5/20
- Sylvaner Peau Rouge 2016 : 14/20



Domaine Josmeyer

ISABELLE MEYER

«Le riesling c'est l'infini, avec lui on ne voit pas la fin, je le trouve masculin avec cette minéralité, ce squelette...» C'est une vision de l'artiste qui dessine les vins en devenir sur les tonneaux de sa cave, se fiant à la lune suivant les principes de la biodynamie. Ses vins vivent selon la destination du lieu. Le riesling révèle le talent du sol et celui de la jeune femme qui, outre une formation de vigneronne, sort des Beaux-Arts et dessine les étiquettes que sa sœur Céline, directrice du domaine, vend. Isabelle s'attache à exprimer l'essence du riesling et y parvient subtilement dans le *Kottabe* 2014 (16,10 €), assemblage de parcelles, le *Grand Cru Brand* (36,50 € le 2014) au granit éclatant et le *Grand Cru Hengst* (25 € le 2013) aux amers sublimes.

ROBERT PARKER'S WINE ADVOCATE

TASTING 2014 & 2015

The **2015 Gewurztraminer Les Folastries** is an old vines picture-book Gewurz from the plains. It is very clear, spicy (caraway) and floral on the nose where a lot of roses, but also spicy/mineral flavors are displayed. Bottled with 13.5% alcohol and ten grams of residual sugar this is a round and very elegant, even finessed Gewurztraminer with fine tannins and a very delicate mineral acidity and salinity. **90/100**

The **2015 Pinot Auxerrois H Vieilles Vignes** is sourced in the marl and limestone soils of the Hengst and comes from vines planted at the end of the 1960s. The wine opens with a clear, fresh and elegant bouquet with limestone and lemon flavors. Full-bodied, creamy and elegant on the palate, this an elegant and intense Pinot with a ripe and mineral acidity (no malolactic had been done here), as well as a long and pretty intense finish. **89/100**

The **2015 Pinot Gris Grand Cru Brand** opens with a very delicate and fresh bouquet of ripe apples and very precise smoky/stony flavors. The grapes are sourced in the lower and upper part of the cru but picked together. On the palate this is a very elegant and delicate, dry Pinot Gris with an intense finish and a stimulating salinity. The wine is very well concentrated but straight, fresh and firmly structured. Very good ageing potential. **92 +**

The **2015 Pinot Gris Le Fromenteau** opens with a ripe and spicy, slightly lactic/caramelly bouquet of ripe apples. On the palate this is a very dry, piquant, fresh and nicely creamy textured Pinot with a good and aromatic finish. The 2015 was bottled with 13.5% alcohol and two grams of residual sugar. It is an excellent wine that will go well with many kinds of food. **89/100**

The **2015 Riesling Grand Cru Brand**. Full-bodied, pretty ripe and rich this is a powerful, concentrated and firmly structured, yet also elegant Brand; it has a good finesse but also a serious tannin structure. The finish is intense, concentrated and very elegant, long, precise and salty. The 2015 fermented until March and finished with six grams of residual sugar and 14.5% alcohol. The acidity of 7.2 grams per liter is the highest of all Rieslings at Josmeyer in 2015. Very tropical fruit aromas in the finish. **92 +**

The **2015 Riesling Grand Cru Hengst** opens with a stony/flinty, very well-defined bouquet with lemony and some tropical fruit flavors. Full-bodied, intense and elegant on the palate this is a rich, round, powerful and well-structured Hengst with a long and elegant, very aromatic finish. The tannins are really fine here, and give a firm structure and nice bitterness in the finish—but most of all an excellent ageing potential. **92 +**

The **2015 Riesling Le Dragon** is a single parcel of old vines Riesling from Turckheim. It has a deep, cool and pretty intense, lemon-fresh and mineral-flavored bouquet. Fullbodied, intense and elegant this is a mouthful of well-structured Riesling. It has a rich and lush fruit but also a firm mineral and tannic structure, followed by a long and tension-filled finish. This is an excellent Riesling on premier cru level. **90/100**

The **2015 Riesling Le Kottabe** is a blend of different old vines parcels in the valley floor. It has a very clear, fresh and stony bouquet with lemon flavors. On the palate this is a very delicate and charming, lovely piquant and refreshing Riesling with good grip and finesse. The finish is dry, well - structured and really stimulating. **89/100**

The **2015 Riesling Les Pierrets** is from two different parcels, one with old vines in the valley floor and the other in the Rotenberg, which is the north-facing hill of the Hengst. The wine opens with a ripe and intense but bright, elegant and stony bouquet with citrus/grapefruit and some flinty flavors. Full-bodied, rich and piquant this is a mouthful of dense, well concentrated and structured, pretty expressive but elegant and mineral Riesling; it has a firm tannin structure and a long, compact finish. The fruit is almost lush here but firmly organized. This wine drinks well already today, but could be aged for at least ten years. **91/100**.

The **2014 Pinot Gris Grand Cru Brand** is very deep, ripe, intense and smoky on the nose. On the palate this is a rich and elegant, very fine and balanced Pinot Gris with a remarkable complexity, elegance, fine tannin grip and a lingering salinity. This 2014 Brand is probably one of the best Pinot Gris I have tasted from this highly difficult vintage. The 2014 didn't undergo malolactic fermentation and was bottled with a total acidity of 7.8 grams per liter and six grams of residual sugar. 14% alcohol. **92/100**

The **2014 Pinot Gris Le Fromenteau** is pretty pure, stony and lemon-fresh on the nose, but also has a bit of the 2014 insect character. Medium to full-bodied, round and piquant this is a mouthful of elegant Pinot Gris with lively acidity and

remarkable finesse. The finish is pretty intense and aromatic. This wine drinks well today and will continue to do so over the next 8-10 years. **89/100**

The **2014 Riesling Grand Cru Hengst** is lovely concentrated but also pure and stony/flinty on the nose, with ripe and intense lemon flavors. On the palate this is a beautifully sincere 2014! It is very intense, piquant and salty, highly precise, finessed, elegant and also lush. This is another Riesling classic that reveals a lingering salinity and gorgeous finesse. Really cool climate and classic Riesling style. Highly stimulating. **93/100**

Sourced from the upper part of the vineyard, the **2014 Riesling Grand Cru Hengst Samain** is rich, ripe and concentrated on the nose, though still closed. Rich, round and intense on the palate, this is a very firmly structured but also finessed Riesling that indicates an enormous ripeness and power; but it should be aged for another couple of years. **91/100**

The **2014 Riesling Les Pierrets** is very pure and stony on the nose, with lemon flavors and crushed stones. On the palate this is a savory and stimulating Riesling from old vines that reveals a great elegance, finesse and a very long, well-structured finish. This is a fabulous dry and salty Riesling that should be served with raw fish or sardines. Bottled with 13% alcohol and four grams of residual sugar. **92/100**

The **2013 Pinot Gris Grand Cru Brand** opens with a deep, rich and aromatic yet also pure, precise and flinty bouquet of ripe and concentrated white fruits. Powerful, fresh, firm, piquant and elegant on the palate, this is a great Brand that reveals a lovely mineral character and firm structure—but is still very closed. The potential here is enormous though. **94/100**

The **2013 Riesling Grand Cru Hengst** is very pure, discreet and herbal on the nose where lemon flavors and coolish earthy/mineral flavors are displayed. This is a silky textured, very fine but complex and powerful Riesling with a large and salty finish. It is a horizontal rather than vertical expression of its terroir and it pairs power with finesse and purity. It is a great Riesling grand cru from the 2013 vintage. **94 /100**

The **2013 Riesling Hengst Samain** is intense and aromatic on the nose where lemon flavors intertwine with mineral notes. Dense and juicy on the palate, this is a rich but also very pure, elegant and salty Riesling with power and a firm structure. The finish is dry, firmly structured and highly intense. This is the finest and most expressive Samain of the last three years. Silky and elegant, but also dense and powerful. **93/100**

LA REVUE DU VIN DE FRANCE

LES MEILLEURS VINS DE L'ANNEE – SPECIAL MILLESIME 2016

SYLVANER

Peau Rouge. En toute légèreté et en toute simplicité, voilà un sylvaner équilibré. La bouche donne l'impression de croquer dans le raisin. Parfait à déguster entre copains !



ALSACE SYLVANER « PEAU ROUGE », 2016, JOSMEYER, 12€.
Ainsi nommé à cause de la peau des grains du sylvaner, cépage un peu oublié en Alsace, il offre l'occasion à Isabelle Meyer et sa sœur Céline de donner la mesure du style d'une écriture sensible, fine et délicate, une finale au toucher discrètement salin, un jus palpitant né sur le Rotenberg au versant nord du grand cru hengst. Un blanc au cœur battant à fleur de peau... rouge.
• *Josmeyer, 76 rue Clémenceau, 68920 Wintzenheim.*
Tél. 03 89 27 91 90.

WINE ENTHUSIAST

TASTING 2014 & 2015

Riesling Le Dragon 2015 : 93/100

A touch of flint flashes up briefly before fruity notes of ripe juicy apricot and peach take over. On the palate they are joined by a flash of lemon freshness that brightens and heightens the slender but concentrated palate. Lemon and peach, tangerine and mirabelle fill mouth and mind while the freshness blows away any sensory cobwebs. This is deeply satisfying, lovely now but sure to improve.

Riesling Le Kottabe 2015 : 92/100

A slightly heady, volatile touch plays on the nose. The palate is fresh with lemon and zest but also has rounded buttery notes on its concentrated yet light body. A very intriguing dry Riesling that still needs to come into its own. Its dry lightness is a boon.

Pinot Gris Le Fromenteau 2015 : 91/100

Fresh peel of Russet pear appears on the nose with its implication of pleasant bitterness and juicy fruit. The palate is slender and bone dry, showing the purity of the fruit even more. While this is powerful and concentrated, the finish echoes with gentle delicate pears and lemony freshness.

Riesling Le Dragon 2014 : 93/100

Aromatic notions suggest Bosc pear, the ripe peel of Navel oranges, the crunch of apple—all conveying perfect ripeness countered with freshness. This wine is refreshing and full fruited and yet rounded. It's a harmoniously balanced, dry wine of total freshness.

Riesling Le Kottabe 2014 : 93/100

Soft notes of blossom and apricot strike a gentle tone in this wine, with hints of ripe, juicy apple on the dry but wonderfully aromatic palate. The more you sip, the more nuances appear: nettle, grapefruit peel, white currant and peach. It offers a sprightly and weightless body despite the flavor concentration, celebrating full-flavored purity.

Pinot Gris Le Fromenteau 2014 : 92/100

Smoky but very ripe notes of Comice pear mingle with the honeyed spice of gingerbread on the nose. of this wine. The palate counters this aromatic richness with a steely, concentrated core of fresh citrus with apple and quince notes. It offers a great play-off of richness and utter precision for a wonderful expression of 2014. This wine is sure to develop.

Pinot Gris "1854" FONDATION 2014 : 92/100

Pure and intense notes of red-cheeked, ripe pear and red apples are tinged with baking spice. These flavors become even more concentrated on the palate that is shot through with fresh acidity, providing a stimulating midpalate experience. The finish is a little warm but full-fruited. This wine needs a robust food counterpart to come into its focused, concentrated own.

Riesling Les Pierrets 2014 : 91/100

Warm and aromatic hints of ripe Bosc pear pervade the aromatics of this wine. The palate has a rounded, ripe feel but remains beautifully slender, expressing more of that pear fruit now highlighted by citrus freshness. It's a very balanced, dry wine with a clean finish.



Les sœurs
Céline
et Isabelle
Meyer.

« Au sommet de vins d'Alsace, *Josmeyer* produit en orfèvre des cuvées somptueuse d'élégance. Peu de maisons peuvent se prévaloir d'une telle régularité et d'une telle renommée, ses cuvées trustant régulièrement le haut des classements des plus hauts critiques internationaux. Les sœurs Meyer, Céline et Isabelle, s'évertuent à produire des vins frais, fruités et racés, dans la plus pure tradition alsacienne.

Riesling Grand Cru HENGST 2014 : 17,5/20

Riesling Grand Cru HENGST SAMAIN 2011 : 16,5/20

Riesling Le Dragon 2015 : 15/20

Sylvaner Peau Rouge 2016 : 15/20

Olivier POUSSIER – Meilleur Sommelier du Monde 2000