



Domaine Allimant-Laugner

<u>Country</u>	France
<u>Region</u>	Alsace
<u>Appellation(s)</u>	Vin d'Alsace
<u>Producer</u>	Hubert & Nicolas Allimant-Laugner
<u>Year Founded</u>	1984
<u>Annual Production Total</u>	14,000 cases
<u>Farming</u>	In organic conversion
<u>Harvest Method</u>	Manual
<u>Total Estate Size</u>	12 ha
<u>Website</u>	https://en.allimant-laugner.com/



The history of this 12 ha domaine stretches back to 1816 when François-Anton Allimant, freshly returned from the Napoleonic wars, expanded his family's existing property by purchasing some vines in the Haut-Koenigsbourg hills. This land is where the current estate sits today. For generations the Allimant family practiced polyculture, cultivating vines as well as other crops. It wasn't until 1949 when Charles Allimant, working with his daughter Mariette and her husband René Laugner whose family also had a long history of wine growing in the region, began estate bottling their wines. In 1984, René and Mariette's eldest son Hubert took charge of the domain, bringing dynamic new ideas. Today, along with his wife Françoise and their son Nicolas, Hubert works the vines as naturally as possible, balancing modern winemaking with classic techniques that pay tribute to over 10 generations of family tradition.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Production</u>
2020 Riesling	100% Riesling	45 years	Granite	1,200 cases
2018 Riesling Grand Cru 'Praelatenberg'	100% Riesling	36 years	Granite, gneiss	260 cases
2020 Pinot Noir	100% Pinot Noir	40 years	Limestone	800 cases
2019 Gentil	45% Riesling, 35% Muscat, 20% Pinot Gris	15 years	Granit, limestone	740 cases
Crémant d'Alsace Rosé NV	100% Pinot Noir	20 years	Limestone	11,000 cases

Riesling - 2020; 45 year old riesling planted to granitic soils. Hand-harvested, fermented with natural yeasts in stainless steel at low temperatures for eight weeks. Aged on fine lees for seven months.

Riesling Grand Cru Praelatenberg - 2018; 36 year old riesling vines planted to granite and gneiss soils in a parcel that has been cultivated since the 9th century. Hand-harvest on October 13th. Fermentation with natural yeasts for six weeks, followed by five months aging on fine lees.

Pinot Noir - 2020; 40 year old pinot noir vines planted to limestone soils. Hand-harvested, and maceration for one week prior to pressing.

Gentil - 2019; 45% riesling, 35% muscat, 20% pinot gris from 15 year-old vines planted to granite and limestone soils. This cuvée revives the traditional practice of blending indigenous Alsatian varieties. Fermented with natural yeasts in stainless steel tanks.

Crémant d'Alsace Rosé NV - 100% pinot noir from 20 year-old vines planted to limestone soils. Short maceration in press followed by natural yeast fermentation, with no malolactic fermentation. After bottling the wine is aged on lees for between 12 to 18 months. The current release was bottled in March of 2021 and disgorged on May 5, 2022.