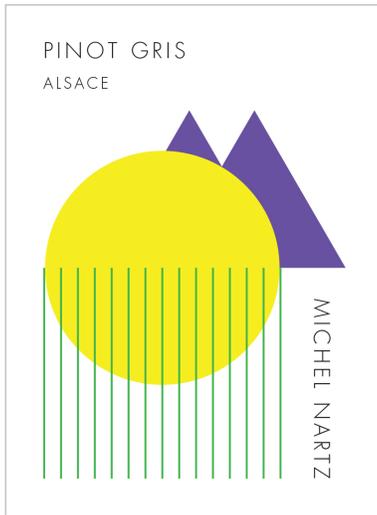


WHERE
FRANCE

WHAT
WHITE

WHEN
WHENEVER



MICHEL NARTZ PINOT GRIS

You know that lady with the cooler-than-you vintage acetate over-sized glasses and the modern made-by-her-artist friend silver jewelry—I like her.

WINEMAKER Laurence Nartz

REGION Alsace, Dambach-la-Ville

GRAPE VARIETY Pinot Gris

SOIL Clay & Limestone

AGE OF VINES Planted in the 1970's to 1980's

VITI/VINI

This Pinot Gris is planted on clay-schist ground and has very deep roots. The vines give small yields and equally small berries. The defining factor of these tiny berries are highly concentrated aromatics. The grapes are picked entirely by hand and carried to a pneumatic press which gently extracts the juice but none of the bitterness from the seeds and stems. The juice is then fermented in temperature controlled stainless steel tanks and kept cool in stainless after that. The secret to the Nartz wines is the tangential filter they use. This method is environmentally friendly, vegan, and very gentle on the wines. The resulting finished wine retains all of it's incredible aromatics, while still being clear and stable.



CONCEPTUAL DOPPELGÄNGER

He was born in Alsace to German and French parents. After the first world war, France decided he needed one single first name and pushed him to become Jean, leaving Hans by the wayside, and claiming a son who defined a movement of thought. Jean Arp was influenced by organic shapes and their relationship to

how you perceived them, relative to their natural origin. He was an artist, designer, poet and philosopher, to some degree. Arp! La di Dada. Just try to understand it all! Forget that—just enjoy the exploration.

PRODUCER

Michel Nartz is a family winery established in the picturesque and medieval village of Dambach-la-Ville. The family possess 5 hectares divided into multiple small parcels all around the village of Dambach-la-Ville, but also in in the nearby villages of Scherwiller and Châtenois. They are very proud to have vineyards located in the heart of the Grand Cru Frankstein, one of the 51 Grand Crus in Alsace which has a particular granitic soil that gives an intense minerality to the wine.

Today, Gaby & Michel Nartz, have decided to give the reins of the wine-making to Michel's daughter and to focus only on the vineyards and their charming 16th century B&B. Laurence Nartz is a great winemaker, well known for

her creativity and passion for the wine. She defines a great wine as the sum of small actions, from the respect of nature and its energies, to the development of the vineyards. A passionate relationship that she got from her father and that she transmits now to her children with devotion. The family winery has a long history and a bright future ahead of it!

