

Pépin Orange No. 16

Region: Alsace

Appellation: Vin de France

Grapes: 31% Muscat, 24% Klevner, 18% Sylvaner, 11% Pinot Gris, 10% Riesling, 6% Auxerrois

Average Vine Age: 30 years

Altitude: Multiple vineyards at an average altitude of 575 feet (175m)

Soils/Terroir: From vineyards located throughout Alsace on soils of sandstone, limestone, and granite.

Farming: Organic

Harvest: Hand harvested

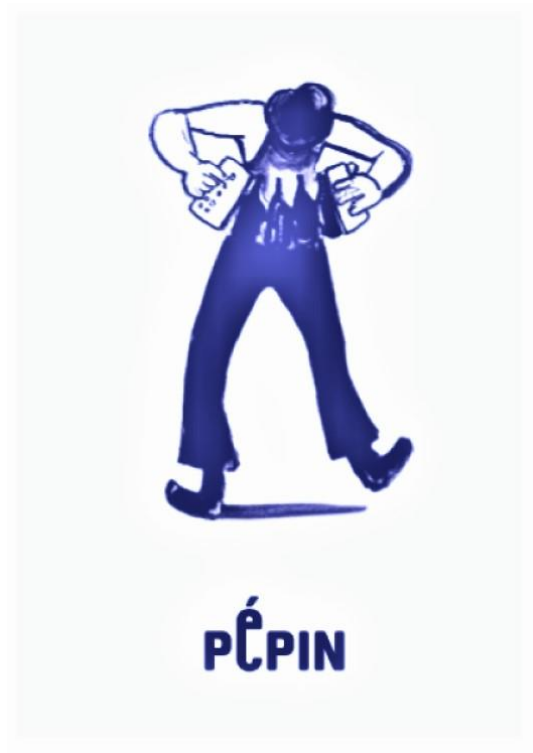
Yield: 50 hl/ha

Vinification: Each variety is harvested, crushed, and undergoes a 5-to-8-day maceration on the skins. Over half of the volume is co-fermented. Alcoholic fermentation begins naturally using only indigenous yeasts and the wine went through full malolactic fermentation. After the completion of malolactic fermentation, the various components were blended. No sulfur additions were made during the vinification of this wine, and the finished wine contains 1.5 grams/liter of residual sugar.

Maturation: Aged in stainless-steel tanks for 7 months. Bottled without fining or filtration.

pH: 3.68

Total SO2: 14ppm



Pépin Blanc No. 08

Region: Alsace

Appellation: Vin de France

Grapes: 25% Muscat, 22% Riesling, 21% Gewurztraminer, 18% Pinot Gris, 14% Pinot Blanc

Average Vine Age: 30 years

Altitude: Multiple vineyards at an average altitude of 575 feet (175m)

Soils/Terroir: From vineyards located on the lower plains of the Bas-Rhin on soils of clay, sandstone, limestone, and granite.

Farming: Organic

Harvest: Hand harvested

Yield: 50 hl/ha

Vinification: Each variety is harvested, pressed, and fermented separately. Approximately 20% of the volume is crushed and macerated on the skins for 2-3 days. Alcoholic fermentation begins naturally using only indigenous yeasts and the wine went through full malolactic fermentation. After the completion of malolactic fermentation, the components were blended. No sulfur additions were made during the vinification of this wine, and the finished wine contains 1.1 grams/liter of residual sugar.

Maturation: Aged in stainless-steel tanks for 8 months. Bottled without fining or filtration.

pH: 3.54

Total SO₂: 12ppm



PÉPIN

Pépin Blanc No. 07

Region: Alsace

Appellation: Vin de France

Grapes: 20% Riesling, 40% Pinot Blanc, 40% Auxerrois

Average Vine Age: 30 years

Altitude: Multiple vineyards at an average altitude of 650 feet (200m)

Soils/Terroir: From vineyards located on the lower plains of the Bas-Rhin on soils of sand, silt, clay, and sandstone.

Farming: Organic

Harvest: Hand harvested

Yield: 35 hl/ha

Vinification: Each variety is harvested, pressed, and fermented separately. Direct pressing of the whole bunches is followed by one-night of lees settling before the start of fermentation in stainless steel tanks. Alcoholic fermentation begins naturally using only indigenous yeasts and the wine went through full malolactic fermentation. After the completion of malolactic fermentation, the components were blended. No sulfur additions were made at any point during the vinification process.

Maturation: Aged in stainless-steel tanks for 6 months. Bottled without fining or filtration.

pH: 3.31

Total SO₂: 12ppm



PÉPIN

Pépin Blanc No. 04

Region: Alsace

Appellation: Vin de France

Grapes: 50% Riesling, 10% Pinot Gris, 10% Pinot Blanc, 10% Auxerrois, 10% Gewurztraminer, 10% Sylvaner

Average Vine Age: 30 years

Altitude: Multiple vineyards at an average altitude of 650 feet (200m)

Soils/Terroir: From vineyards located near the village of Traenheim on soils of limestone and marl.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Vinification: Each variety is harvested, pressed, and fermented separately. Direct pressing of the whole bunches is followed by one-night of lees settling before the start of fermentation in stainless steel tanks. Alcoholic fermentation begins naturally using only indigenous yeasts and the wine went through full malolactic fermentation. After the completion of malolactic fermentation, the components were blended. No sulfur additions were made at any point during the vinification process.

Maturation: Aged in stainless-steel tanks for 6 months. Bottled without fining or filtration. Pépin Blanc No. 04 has 3.6 grams of residual sugar.

pH: 3.35

Total SO₂: 12ppm



PÉPIN

Pépin Blanc No. 02

Region: Alsace

Appellation: Vin de France

Grapes: 40% Riesling, 30% Sylvaner, 30% Auxerrois

Average Vine Age: 40 years

Altitude: Multiple vineyards at an average altitude of 985 feet (300m)

Soils/Terroir: The grapes come predominately from Granite soils.

Farming: Organic

Harvest: Hand harvested

Yield: 35 hl/ha

Vinification: Each variety are harvested, pressed, and fermented separately. Direct pressing of the whole bunches is followed by one-night of lees settling before the start of fermentation in stainless steel tanks and large oak foudres of many vintages. Alcoholic fermentation begins naturally using only indigenous yeasts and the wine went through full malolactic fermentation. After the completion of malolactic fermentation, the components were blended. No sulfur additions were made at any point during the vinification process.

Maturation: Aged in large oak foudres of many vintages for 4-6 months. Bottled without fining or filtration. Pépin Blanc No. 02 has 2.6 grams of residual sugar.

pH: 3.43

Total SO₂: 12ppm



PÉPIN

Pépin Rouge No. 06

Region: Roussillon

Appellation: Vin de France

Grapes: 36% Syrah, 40% Carignan, 8% Grenache Noir, 8% Cinsault, and 8% Muscat d’Alexandrie

Average Vine Age: 35 years

Altitude: Multiple vineyards at an average altitude of 985 feet (300m)

Soils/Terroir: Multiple vineyards with soils of clay, limestone, schist, granite, and gneiss.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Vinification: Whole cluster co-fermentation for the Syrah and the Carignan in stainless steel tanks. The Grenache Noir and Cinsault are crushed and fermented separately. The Muscat d’Alexandrie was directly pressed and fermented in stainless steel tanks. Alcoholic fermentation began naturally using only indigenous yeasts and the components were blended at the completion of malolactic fermentation. No sulfur additions were made at any point during the vinification process.

Maturation: Aged in stainless steel tanks for 6-8 months and bottled without fining or filtration.

pH: 3.55

Total SO2: 13ppm



PÉPIN

Pépin Rouge No. 04

Region: Languedoc

Appellation: Vin de France

Grapes: 45% Syrah, 45% Carignan, 10% Muscat d’Alexandrie

Average Vine Age: 30 years

Altitude: Multiple vineyards at an average altitude of 330 feet (100m)

Soils/Terroir: Clay and limestone soils, covered with Galets Roulés.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Vinification: Whole cluster co-fermentation for the Syrah and the Carignan in stainless steel tanks for 8 days before pressing. The Muscat d’Alexandrie was directly pressed and fermented in stainless steel tanks. Alcoholic fermentation began naturally using only indigenous yeasts and the components were blended at the completion of malolactic fermentation. No sulfur additions were made at any point during the vinification process.

Maturation: Aged in stainless steel tanks for 6-8 months and bottled without fining or filtration.

pH: 3.61

Total SO2: 14ppm



PÉPIN