



While Alsace wines are traditionally known by their familiar grape names : Sylvaner, Pinot Blanc, Riesling, Muscat d'Alsace, Pinot Gris, Gewurztraminer and Pinot Noir, the Appellation Alsace Grand Cru gives an added dimension, "terroir", the unique influence of the vineyard itself on the wine.

Fifty-one sites have been delimited according to strict criteria of geology and micro-climate, to make up the mosaic of Alsace Grand cru vineyards.

These exceptional vineyards vary in size from 3 to 80 hectares, each having its own specific character and personality, according to its geology, aspect and slope. With an annual average of more than 45 000 hl, Alsace Grand Cru wines represent only 4 % of total Alsace wine production.

In order to taste Alsace Grand Cru wines under optimum conditions, it is best to follow a few simple hints on storage and serving :

Although Alsace Grand Cru wines are agreeable to enjoy when they are young, they will gain from being kept for much longer (5 to 10 years, or even more in the finest vintages), preferably in a dark, well ventilated cellar with a constant temperature (10°-15°C / 50°-60°F).

The bottles should be stored on their sides so that the wine is in permanent contact with the cork.

Alsace Grand Cru wines should be served cold but not chilled (at about 8°C / 45°F), in a slender, long-stemmed clear crystal glass.

These are gastronomic wines par excellence, and an Alsace Grand Cru wine can accompany every course on the menu.

Muscat d'Alsace is an ideal apéritif, Riesling Grand Cru is the perfect partner for all seafood, fish and shellfish, Pinot Gris is perfect with white meats, game and foie gras, while Gewurztraminer is unrivalled with exotic and Asian food, cheese and dessert.

Experts appointed by the INAO (Institut National des Appellations d'Origine des vins et eaux de vie) have delimited a total of 51 individual production sites, which are protected by means of very strict regulations.

To be entitled to AOC (Appellation d'Origine Contrôlée) Alsace Grand Cru status, as defined by the decree of 24 January 2001, a wine must come from grapes picked by hand in one of the strictly defined sites within the limits of the Alsace wine region of production.

A winegrower wishing to produce AOC Alsace Grand Cru wine must declare before 1 March each year, exactly which vineyards and grape varieties are destined for such wines.

Beyond fixing the rules of production, the decree of 24 January 2001 reinforces the role of each winegrowers union in the management of each Grand Cru site (plantation policy, specific starting date for the vintage, possibility of imposing a higher minimum ripeness level for each site and grape variety, fixing the annual PLC for each site...).



Only four grape varieties are authorised for AOC Alsace Grand Cru : Riesling, Gewurztraminer, Pinot Gris and Muscat d'Alsace.

However, the decree of 21 March 2005 authorises the use of the Sylvaner variety for AOC Alsace Grand Cru Zotzenberg and in the blended wines of AOC Altenberg de Bergheim.

The decree of 12 January 2007 also authorises blended wines for AOC Alsace Grand Cru Kaefferkopf.

To be entitled to AOC Alsace Grand Cru status, wines must exceed the minimum natural potential alcohol level defined by decree for each grape variety and for each site :

AOC Alsace Grand Cru Riesling, Muscat	11°
AOC Alsace Grand Cru Gewurztraminer, Pinot Gris	12,5°
AOC Alsace Grand Cru Zotzenberg Sylvaner	11°
AOC Alsace Grand Cru Altenberg de Bergheim Pinot Gris et Gewurztraminer	14°
AOC Alsace Grand Cru Altenberg de Bergheim Riesling,	12°
AOC Alsace Grand Cru Altenberg de Bergheim assemblage	14°
AOC Alsace Grand Cru Kaefferkopf Pinot Gris et Gewurztraminer	12,5°
AOC Alsace Grand Cru Kaefferkopf Riesling	11°
AOC Alsace Grand Cru Kaefferkopf assemblage	12°

Every vine planted since 1 September 2000 must be cultivated according to new regulations concerning the density of plantation, distance between rows, and height of vegetation. Vineyards must be planted with a minimum density of 4500 vines per hectare. Grapes must be picked by hand.

In addition, new regulations concerning pruning now apply to all vineyards, concerning the distance between the horizontal wires and the number of buds authorised per vine depending on variety. All vineyards must be pruned to a maximum of from 8 to 10 buds per m² according to the grape variety.

The maximum authorised yield is 55hl/ha, plus from 0 to 20% of PLC, but the maximum yield of 66hl/ha must never be exceeded.

It is compulsory for the label of all AOC Grand Cru wines to mention, besides its AOC Alsace Grand Cru status, the named vineyard (terroir) and the vintage year. In general it will also state the name of the grape variety, except for blended wines (Kaefferkopf and Altenberg de Bergheim).

[Decree of 24 January 2001 concerning AOC « Alsace Grand Cru ».](#)

[Decree of 21 March 2005 concerning AOC « Alsace Grand Cru ».](#)

[Decree of 12 January 2007 concerning AOC « Alsace Grand Cru ».](#)

The Grands Crus of
Alsace

Named vineyard (village)

Principal geological soil
type(s)

<p style="text-align: center;">51 Named vineyards defined</p>	Altenberg de Bergbieten	Marl-limestone-gypsum
	Altenberg de Bergheim	Marl-limestone
	Altenberg de Wolxheim	Marl-limestone
	Brand (Turckheim)	Granite
	Bruderthal (Molsheim)	Marl-limestone
	Eichberg (Eguisheim)	Marl-limestone
	Engelberg (Dahlenheim and Scharrachbergheim)	Marl-limestone
	Florimont (Ingersheim and Katzenthal)	Marl-limestone
	Frankstein (Dambach-la-ville)	Granite
	Froehn (Zellenberg)	Clay-marl
	Furstentum (Kientzheim and Sigolsheim)	Limestone
	Geisberg (Ribeauvillé)	Marl-limestone-sandstone
	Gloeckelberg (Rodern and Saint-Hippolyte)	Marl-limestone
	Goldert (Gueborschwihr)	Marl-limestone
	Hatschbourg (Hattstatt and Voegtlinshoffen)	Marl-limestone & loess
	Hengst (Wintzenheim)	Marl-limestone-sandstone
	Kaefferkopf (Ammerschwihl)	Granite and limestone-sandstone
	Kanzlerberg (Bergheim)	Argilo-marneux-gypseux
	Kastelberg (Andlau)	Shale
	Kessler (Guebwiller)	Sablo-argileux
	Kirchberg de Barr	Marno-calcaire
	Kirchberg de Ribeauvillé	Marl-limestone-sandstone
	Kitterlé (Guebwiller)	Sandstone-volcanic
	Mambourg (Sigolsheim)	Marl-limestone
	Mandelberg (Mittelwihr et Beblenheim)	Marl-limestone
	Marckrain (Bennwihr et Sigolsheim)	Marl-limestone
	Moenchberg (Andlau et Eichhoffen)	Marl-limestone with scree
	Muenchberg (Nothalten)	Stony-sandstone-volcanic
	Ollwiller (Wuenheim)	Sandy-Clay
	Osterberg (Ribeauvillé)	Marl
	Pfersigberg (Eguisheim and Wettolsheim)	Limestone-sandstone
	Pfingstberg (Orschwihl)	Marl-limestone-sandstone
	Praelatenberg (Kintzheim)	Granito-gneiss
	Rangen (Thann and Vieux-Thann)	Volcanic
	Rosacker (Hunawihl)	Dolomitic limestone
	Saering (Guebwiller)	Marl-limestone-sandstone
	Schlossberg (Kientzheim)	Granitic
	Schoenenbourg (Riquewihr and Zellenberg)	Marno-sableux-gypsum
	Sommerberg (Niedermorschwihr and Katzenthal)	Granitic
	Sonnenglanz (Beblenheim)	Marl-limestone
	Spiegel (Bergholtz and Guebwiller)	Marl-sandstone
	Sporen (Riquewihr)	Stony-clay-marl
	Steinert (Pfaffenheim and Westhalten)	Limestone
	Steingrubler (Wettolsheim)	Marl-limestone-sandstone
	Steinklotz (Marlenheim)	Limestone
	Vorbourg (Rouffach and Westhalten)	Limestone-sandstone
	Wiebelsberg (Andlau)	Sandy-sandstone
	Wineck-Schlossberg (Katzenthal and Ammerschwihl)	Granitic
	Winzenberg (Blienschwiller)	Granitic
	Zinnkoepflé (Soultzmatt and Westhalten)	Limestone-sandstone
	Zotzenberg (Mittelbergheim)	Marl-limestone