

YANNICK MECKERT

Rosheim, Alsace



With an impeccable résumé and invaluable experience garnered around the world, Yannick Meckert has quickly announced himself as one of the best young vignerons in Alsace.

Born to a Burgundian mother and Alsatian father, Yannick was introduced to wine at a young age. However, it was to be no fairytale beginning and having grown disenchanted with the methods of farming his family were practising, he set off to discover a different kind of wine.

Along the way he was lucky enough to work alongside the likes of Patrick Meyer, Philippe Pacalet and Clementine and Gianmarco of Le Coste, as well as spending time learning the art of sake in Japan alongside the brilliant Terada Honke. Whilst their diverse influences are writ large across his work, Yannick is very much forging his own path.

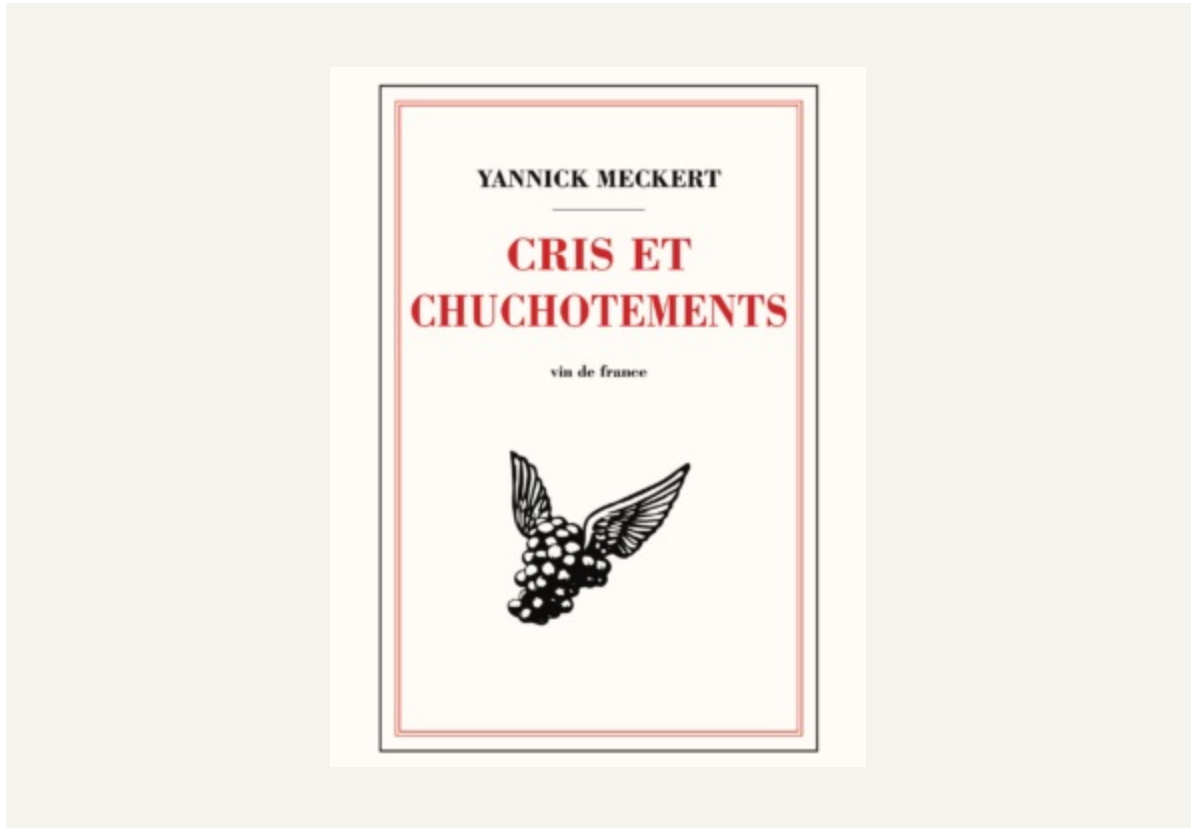
He farms three and half hectares of classic Alsatian varieties planted over clay and limestone in and around the village of Obernai, as well as sourcing organic grapes from friends in Alsace. In his own vineyards, the focus is on retaining as diverse an ecosystem as possible. He practises his own take on organic agriculture, eschewing not only chemicals, but also copper and sulphur, instead using clay, infusions and essential oils to help the vines. He prefers to let the wild herbs, grass and flowers around the vines grow, resulting in vineyards that teem with life.

In the cellar he exercises a deft hand that is a credit to his experience and intuition, adjusting methods of vinification to suit the nuances of each variety in any given vintage.

We can't wait to see what the future holds for this most talented of growers.

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CRIS ET CHUCHOTEMENTS

2023

Pinot Gris from fifty year old vines planted over clay in Obernai. The grapes macerated as whole bunches for a week, before being pressed to a combination of old barriques, demi-muids and sandstone amphorae for nine months. A gleaming ruby, it is compact, elegant and deeply savoury, with moreish notes of red cherry and blood orange taking centre stage before a long, salty finish. As good as it gets for Gris.