

TUTTO



LAMBERT SPIELMANN

Epfig, Alsace

Unlike many in Alsace, Lambert Spielmann wasn't born into a family of vigneronns and has very much done things the hard way.

After spending much of his twenties travelling, playing in bands and looking after others in the social sector, he fell in love with wine in the Loire, before returning to the region he calls home. Today, Lambert farms almost three hectares of vines spread across small parcels and various terroirs in Dambach-la-Ville, Epfig, Northalten, Obernai and Reichsfeld.

Lambert favours remote parcels surrounded by nature and his are amongst the most vibrant we've visited in the region. He tends them by hand, following the biodynamic calendar and principles but applying them as he sees fit. Recently Lambert has begun planting more trees amongst the vines, to offer shade, diversity and fruit from which he hopes to make cider.

Lambert makes his wines in a makeshift cellar underneath his home and from these humble surroundings he displays a unique touch. Pressing is done softly and slowly with an old vertical press and grapes are macerated gently, to create infusions. Movement is by gravity and the wines are bottled unfiltered with no additions.

Lambert's wines are strikingly pure, textured and perfumed and even in a region as storied as Alsace, they stand out as being thrillingly unique.

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EVOLUTION D'OCTOBRE

2022

From a forty year old parcel planted over sandstone high in the hills of Reichsfeld, this is mostly Pinot Gris, with the balance being made up of Pinot Blanc and Noir. The former was pressed directly to vats, whilst the other varieties were left to infuse as whole bunches for a fortnight. The grapes were then pressed and the juice returned to vats until the following spring. A beautiful shade of pink in the glass, it offers tart cranberries, bitter blood orange and cleansing minerals. Compact and streamlined, a hint of tannin holds everything in place.