

TUTTO

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 vigneronns 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, Phillipe 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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SPICY

2022

A blend of equal parts of Auxerrois, Pinot Noir and Pinot Gris along with a touch of Muscat from fifty year old vines planted over clay in Obernai. The parcel was affected by hail and so Yannick decided to make this easy going bistro wine. The grapes were pressed directly, before being blended with a little of Yannick's macerated Gewürztraminer and left to rest in cuve for a year. Hazy shades of pink and grey, this is a wine of great energy that really dances across the palate, bringing refreshing notes of zest, sea salt and minerals. A formidable apéritif.