



GEHEIMER RAT DR. VON
Bassermann-Jordan
PFALZ

The history of Bassermann-Jordan is inextricably bound up in the wine history of Pfalz itself, with members of the original Jordan family making significant contributions over the last three centuries. Pierre Jordan purchased the family's first vineyards in Pfalz in **1718**, and Johann-Peter Jordan built the family winery in Deidesheim in **1783**. Around **1800**, Andreas Jordan became one of the first Pfalz growers to plant single grape varieties by vineyard, and he was also of the first winemakers in the region to vinify each vineyard separately. With the winery name expanded in **1883** when a Bassermann married into the family, Bassermann-Jordan is a founding member of the **VDP**, the *Association of German Prädikat Wine Estates* created in **1910** to establish and maintain high standards among Germany's fine wine estates.

The last male descendant of the Bassermann-Jordan family died in 1995, and the remaining heirs finally decided to sell the estate in 2002. Today, Bassermann-Jordan is owned by the **Niederberger family**. Highly respected winemaker **Ulrich Mell** leads the charge in the cellar and Gunther Hauck manages the winery. Both show a scale of passionate commitment that is a convincing continuation of Bassermann-Jordan's centuries-old reputation for advancing quality winemaking in Pfalz.

Estate vineyards of about 49 hectares, or 122 acres, include some of Pfalz's most notable sites, with preferred locations at Deidesheim, and Ruppertsberg, and Forst. Overall, Bassermann-Jordan has parcels in 20 different single vineyards, and a third of these are top-rated **Grand Cru** sites like Hohenmorgen, Pechstein, and Jesuitengarten. The estate **farms organically**, avoiding all chemical pesticides. The historic family cellars in Deidesheim still specialize in traditional aging in wooden cask, only recently incorporating stainless steel to ferment and refine delicate young Rieslings. Winemaker Mell believes in gentle, spontaneous fermentation, eschewing any and all artificial additives, and allowing the precious results to gently develop on lees.

*"Bassermann-Jordan has long been one of my favorite German wine estates. I simply never tire of their wines. Ever since my first visit there now many years ago when I tasted not just great Rieslings but also a unique, unforgettable and rare Scheurebe Auslese that winemaker Uli Mell told me had been forgotten somewhere in the estate's large underground cellars (apparently the winery had only grown Riesling until 1996), I have always searched out the estate's wines." – Ian D'Agata, *Vinous* (2017)*

RIESLING TROCKEN *Stelvin*

Created with fruit hand-harvested in September at Ruppertsberg, Deidesheim, and Forst, from soils of sandstone, loam, limestone, and basalt. After gentle pressing, the must was settled out for 24 hours and then spontaneously fermented in stainless. The wine then spent 5 months on lees prior to bottling. Acidity of **7.8 g/l** with **4.5 g/l** residual sugar. 10% abv. *James Suckling: 90pts*

2016: *From vineyards above the Rhine River valley, a splendid dry Riesling with scents of flowers, a palate of bright apples and pears, and beautifully balanced crispness. Refreshing and wonderfully food friendly.*

RIESLING *Stelvin*

Vinified along the same lines as the Trocken, although this fruit was hand-harvested in early October, and also from the sandstone, loam, limestone, and basalt soils of Ruppertsberg, Deidesheim, and Forst. Acidity of **7.8 g/l** with with a decidedly non-trocken **37.1 g/l** residual sugar. 10% abv.

2016: *Floral-scented with accents of peach and fresh pear. Light and refreshing on the palate with some elegance. Gentle sweetness and a fine acidity gives lovely balance to this Riesling, beautiful accompaniment to a wide variety of Asian food and most seafood. Glorious sipping Riesling.*

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