

LES FUNAMBULES

VINS D'ALSACE EN AGROECOLOGIE

Les Funambules is the association of **Gilles, Cyril, Guillaume and Suzy**.

Children of **Ammerschwihr, in Alsace**, vine cradled us, made us grow, sometimes made us go, but we came back.

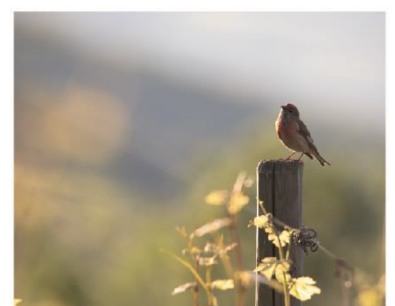
Since 2018, we cultivate together **11 hectares of vines**, apportioned on 60 plots around Ammerschwihr, Kientzheim, Sigolsheim and Ribeauvillé.

We claim the term of **agroecology** that regroups our agricultural practices as a whole. **Organic farming** is our cornerstone : no pesticides, no insecticides, nor other chemicals in our vines for 15 to 20 years.

Biodiversity, living soils and agroforestry are our flagships.

Our vines and terroirs have many stories to tell. We therefore let them express themselves through **vinifications as natural as possible**, gimmick-free.

Constantly searching for balance, so that wine vibrates and lives free !



LES FUNAMBULES – 3 Rue des Seigneurs – 68770 AMMERSCHWIHR
03.89.47.16.60 – contact@vins-lesfunambules.com – www.vins-lesfunambules.com

SOIF !
NATURAL SPARKLING
BLEND OF APPLE AND GRAPPE

Vintage : 2022
Product of France (no AOC)
Nb of bottles : 6000



LES FUNAMBULES
VINS D'ALSACE EN AGROECOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**



**Dry wine. Nice
refreshing sparkle.
Nose : Apple and cider.
Greedy and invogora-
ting on the palate. A
thirst-quencher to
share !**

SOIF ! is the illustration of our project in Agroforestry : each year since 2018, we plant more than 100 trees in our vineyards, including fruit trees (apple, pear,...). Meanwhile the trees are growing, we used the organic cidre apples of a local producer to create this Natural Sparkling Wine with Apples and Grappes.

Work on vines : Soft pruning. No-till living soils, natural flora and unmown seedlings. Vitiforestry : trees, hedges and birdhouses in the plots. Braided, untrimmed vines. Treatments : plants, decoctions, sulfur/copper (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Vinification : Auxerrois (47.5%), Apple (47.5%), harvested and pressed separately, blended together at the end of fermentation. Addition of 5% water. Indigenous yeast.

Bottling : During fermentation, 3 weeks after harvest. Without sulphites nor filtration. End of the fermentation in bottle in order to get a natural sparkling wine.
SO2 Total : 22 mg/l
H2SO4 total acidity : 5.17 g/l / Tartaric : 7.9 g/l
Residual sugar : 2.00 g/l
Alcohol : 10 % vol.

Tasting : To be served between 8 and 10°C. Drink quickly after opening, store away from light.

Aging potential : Who'll drink shall see!

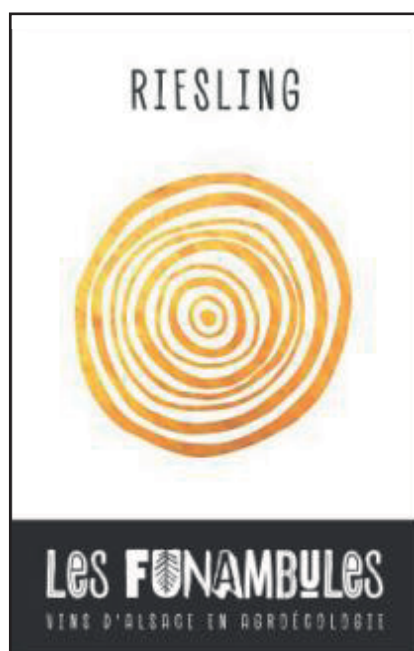
RIESLING

LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**

Vintage : 2021

AOC : Alsace
Nb of bottles : 4800



Parcelles : in Ammerschwihr.

Age : 40 years old on average.

Soil : Clay, limestone, granite and alluvium.

Exposition : East.

Work on vines : Soft pruning. No-till living soils, natural flora and unmown seedlings. Vitiforestry : trees, hedges and birdhouses in the plots. Treatments : plants, decoctions, sulfur/copper (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 27 hectoliters/hectare.

Vinification : Riesling (100%).

Whole bunch pressed for 12 hours (90%), maceration for 3 days (10%), then assembled during fermentation. Indigenous yeast. No sulphites.

Maturation : 20 months on fine lees, in old oak tun and stainless steel vats.

Bottling : Without sulphites nor filtration.

Analysis to come.

Alcohol : 14 % vol.

Tasting : To be served between 10 and 12°C.

Aging potential : Who'll drink shall see! Ready to be drink today.

MUSCAT

Vintage : 2022

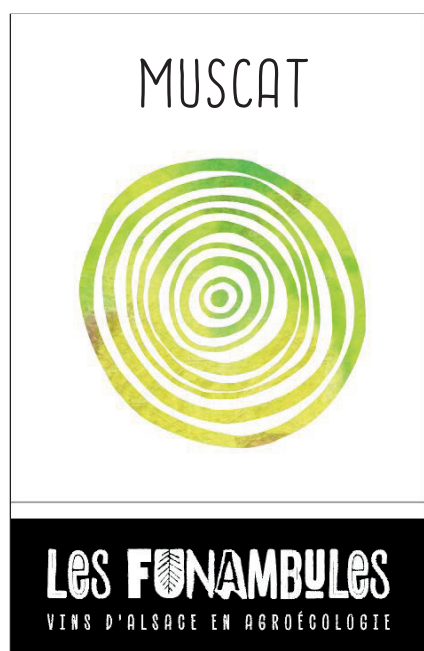
AOC : Alsace

Nb of bottles : 2000



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**



Dry wine. Very aromatic, greedy and flowery nose. Fresh and digestible on the palate, with fresh and crunchy grapes.

Plots : 4 plots in Ammerschwihr.

Age : 40 years old.

Soil : Alluvium.

Exposure : South, South-East

Work on vines : Soft pruning. No-till living soils, natural flora and unmown seedlings. Vitiforestry : trees, hedges and birdhouses in the plots. Treatments : plants, decoctions, sulfur/copper (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 45 hectoliters/hectare.

Vinification : Muscat (100%).

Whole bunch pressed for 12 hours (70%), maceration for 10 days (30%), then assembled during fermentation. Indigenous yeast. No sulphites.

Maturation : 8 months on fine lees, in stainless steel vats.

Bottling : Without sulphites nor filtration.

SO₂ Libre : 7 mg/L - SO₂ Total : 19 mg/L

Total Acidity en H₂SO₄ : 4.21 g/l / Tartaric : 6.4 g/l

Volatil Acidity : 0.77g/l d'ac.s

Residual sugar : 0.2 g/l

Alcohol : 12 % vol.

Tasting : To be served between 10 and 12°C.

PINOT GRIS

Vintage : 2020 and 2021 blended

AOC : Alsace
Nb of bottles : 3400



LES FUNAMBULES
VINS D'ALSACE EN AGROECOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**



**White dry wine.
Subtle nose with
toasted and under-
growth notes. Nice aci-
dity on the palate,
ample and supple subs-
tance. 100% drinkabi-
lity.**

Plots : in Ammerschwihr and Kientzheim.

Age : 40 years old on average.

Soil : Clay-limestone and granite.

Exposure : North and East.

Work on vines : Soft pruning. No-till living soils, natu-
ral flora and unmown seedlings. Vitiforestry : trees,
hedges and birdhouses in the plots. Braided, untrim-
med vines. Treatments : plants, decoctions, sulfur/cop-
per (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 20 hectoliters/hectare.

Vinification : Pinot Gris (100%). Blend of two vintages :
2020 and 2021. Whole bunch pressed for 12 hours
(85%), maceration for 5 days (15%), then assembled
during fermentation. Indigenous yeast. Addition of 1g/hl
of SO2 on the fresh juice.

Maturation : 18 months on fine lees, in old oak tuns.

Bottling : Without sulphites nor filtration.

Analysis to come.

Alcohol : 14.5 % vol.

Tasting : To be served between 10 and 12°C.

Aging potential : Who'll drink shall see! Ready to be
drink today.

GEWURZTRAMINER

Vintage : 2022

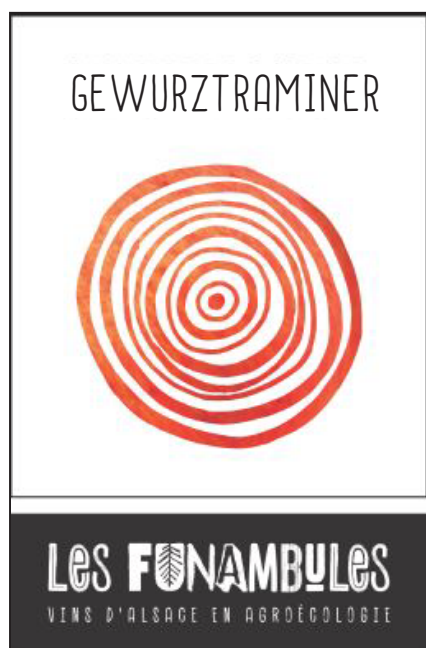
AOC : Alsace

Nb of bottles : 2000



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**



Dry wine. Delicate and spicy, opens gradually. Smoothly touch on the palate, supple and full-bodied. Expressive fruity notes, bitterness nicely smoothed on the finish.

Plots : plots in Kientzheim and Ammerschwihr.

Age : 40 years old on average.

Soil : Clay-limestone.

Exposure : South and South East.

Work on vines : Soft pruning. No-till living soils, natural flora and unmown seedlings. Vitiforestry : trees, hedges and birdhouses in the plots. Treatments : plants, decoctions, sulfur/copper (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 23 hectoliters/hectare.

Vinification : Gewurztraminer (100%).

Whole bunch pressed for 12 hours (80%), maceration for 5 days (20%), then assembled during fermentation. Indigenous yeast. No sulphites.

Maturation : 9 months on fine lees, in old oak tuns.

Bottling : Without sulphites nor filtration.

Analysis to come.

Alcohol : 14.5 % vol.

Tasting : To be served between 10 and 12°C.

Aging potential : Who'll drink shall see! Ready to be drink today.

LA CORDE RED PINOT NOIR

Vintage : 2022

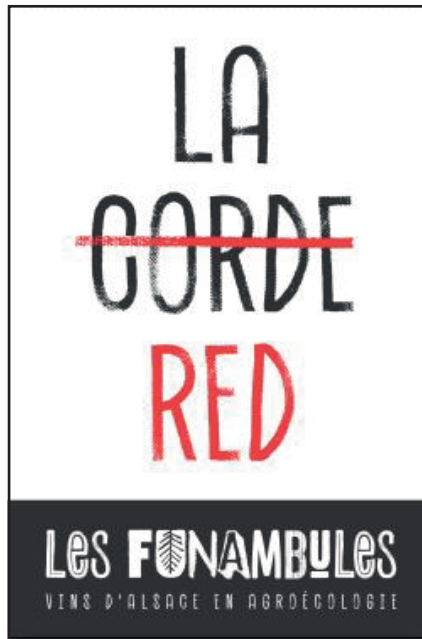
AOC : Alsace
Nb of bottles : 4400



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**

**Plot on conversion to organic
farming.**



**Dry wine. Thirst-quen-
cher, greedy and fleshy
on the palate, which calls
the second glass.**

Plot : in part on the hillsides of Kirrenbourg in
Kientzheim, bordering a forest and in Ammerschwihr.

Age : 40 years old on average.

Soil : Granite and Clay-limestone.

Work on vines : Soft pruning. No-till living soils, natu-
ral flora and unmown seedlings. Vitiforestry : trees,
hedges and birdhouses in the plots. Treatments :
plants, decoctions, sulfur/copper (in low doses). Light
mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 30 hectoliters/hectare.

Vinification : Pinot Noir (100%).

Total destemming, maceration for 10 days. Indigenous
yeast. No sulphites.

Maturation : 8 months on fine lees, in stainless steel
vats.

Bottling : Without sulphites nor filtration.

SO2 Libre : 2 mg/L - SO2 Total : 6 mg/L

H2SO4 total acidity : 3.71 g/l / Tartaric : 5.7 g/l

Residual sugar : 0.47 g/l

Volatile acidity : 0.64 g/l d'ac. s

Alcohol : 13.5 % vol.

Tasting : To be served between 10° and 12°C.

Aging potential : Who'll drink shall see ! Ready to be
drink today.

SCHNEKENTOR ASSEMBLAGE

Vintage : 2020

AOC : Alsace

Nb of bottles : 2200



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**



The Schnekentor is a very beautiful place located in Kientzheim, below the Grand Cru Furstentum.

Plots : Three plots close to each other: one of Pinot Gris, one of Gewurztraminer, one of Pinot Noir.

Age : Planted between 1964 and 2005.

Sol : Marl and limestone.

Exposition : South.

Work on vines : Soft pruning. No-till living soils, natural flora and unmown seedlings. Vitiforestry : trees, hedges and birdhouses in the plots. Braided, untrimmed vines. Treatments : plants, decoctions, sulfur/copper (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 35 hectoliters/hectare.

Vinification : Gewurztraminer, Pinot Gris et Pinot Noir in equal proportion, harvested together and whole bunch pressed for 10 hours. Indigenous yeast. Addition of 1g/hl of SO2 on the fresh juice.

Aging : 24 month on fine lees in sanstone ceramic vase.

Bottling : Without sulphites nor filtration.

SO2 Libre : 0 mg/L - SO2 Total : 4 mg/l

H2SO4 total acidity : 4.99 g/l / Tartaric : 7.6 g/l

Residual sugar : 3.2 g/l

Alcohol : 14 % vol.

Tasting : To be served between 10 and 12°C.

Aging potential : Who'll drink shall see! Ready to be drink today.

SAND ASSEMBLAGE DE PINOTS

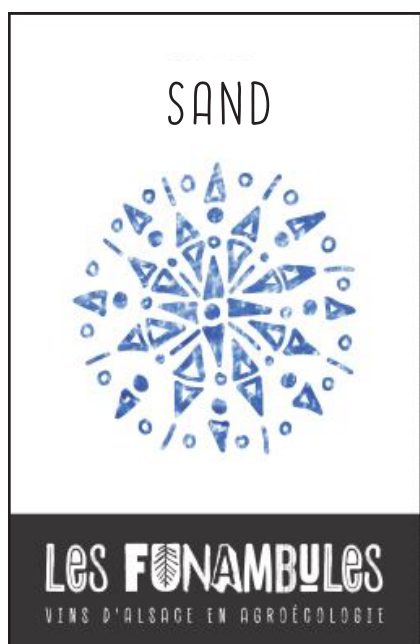
Vintage : 2020

AOC : Alsace
Nb of bottles : 2200



LES FUNAMBULES
VINS D'ALSACE EN AGROECOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**



**Dry wine. Complex nose of
dried apricot, white peach
and caramel. Roundness on
the palate with buttery
note. A precise crisp acidity
then a salient mouth-water-
ring finish. Plum notes and
nice vibration.**

**The Sand is a nice vineyard, open in the valley of the
Trois Epis. Between river, forest and dry-stone walls,
a lively place, full of history.**

Plots : 3 plots near one another on a nice terroir : one
of each, Pinot Blanc, Pinot Gris and Pinot Noir in Am-
merschwihr.

Age : Planted between 1968 and 1995.

Soil : Light sandy and granit.

Exposure : South.

Work on vines : Soft pruning. No-till living soils, natu-
ral flora and unmown seedlings. Vitiforestry : trees,
hedges and birdhouses in the plots. Braided, untrim-
med vines. Treatments : plants, decoctions, sulfur/cop-
per (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 35 hectoliters/hectare.

Vinification : Pinot Blanc, Pinot Noir and Pinot Gris in
equal proportions. Harvested and partly whole bunch
pressed together for 10 hours (90%), partial maceration
for 4 days (10%). Then assembled. Indigenous yeast.
Addition of 1g/hl of SO2 on the fresh juice.

Maturation : 14 months on fine lees, in old oak tuns.

Bottling : Without sulphites nor filtration.

SO2 Libre : 0 mg/L - SO2 Total : 3 mg/l

H2SO4 total acidity : 4.23 g/l / Tartaric : 6.5 g/l

Residual sugar : 3 g/l

Alcohol : 14 % vol.

Tasting : To be served between 10 and 12°C.

Aging potential : Who'll drink shall see! Ready to be
drink today.

ZENITH MACERATION

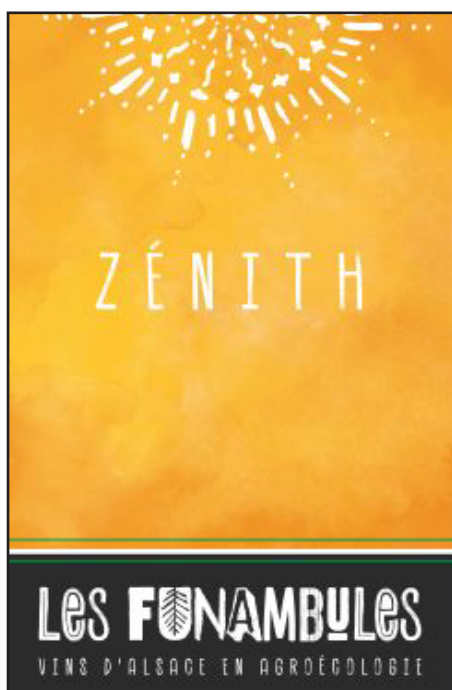
Vintage : 2022

AOC : Alsace
Nb of bottles : 4600



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**



**Dry Wine, amber glow.
Tangerine and grape-
fruit nose. The palate is
powerful and taut.
Gewurztraminer domi-
nance, sunny and spicy.
Rieslings freshness and
vitality.**

Plots : in Ammerschwihr and Kientzheim.

Age : 40 years old on average.

Soil : Granite dominance and marl and limestone.

Exposure : South and East.

Work on vines : Soft pruning. No-till living soils, natu-
ral flora and unmown seedlings. Vitiforestry : trees,
hedges and birdhouses in the plots. Braided, untrim-
med vines. Treatments : plants, decoctions, sulfur/cop-
per (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 30 hectoliters/hectare.

Vinification : Gewurztraminer (70%) and Riesling (30%).
Harvested, destemmed and macerated together for 12
days. Indigenous yeast. No sulphites.

Maturation : 9 months on fine lees, in stainless steel
vats.

Bottling : Without sulphites nor filtration.

Analysis to come.

Alcohol : 14 % vol.

Tasting : To be served between 10 and 12°C.

Aging potential : Who'll drink shall see! Ready to be
drink today.

NUIT NOIRE PINOT NOIR

Vintage : 2020

AOC : Alsace
Nb of bottles : 2000



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**



**Dry red wine. Ripe wild
strawberries, humus
and undergrowth nose.
Powerful attack, rich
and nervous acidity.
Opens on roasted and
pepper notes. Ripe
fruits, hibiscus.**

Plots : 3 plots called Vogelgarten, Mambourg and Schnekontor, in Kientzheim.

Age : Between 16 and 56 years old.

Soil : Clay-limestone.

Exposure : South.

Work on vines : Soft pruning. No-till living soils, natural flora and unmown seedlings. Vitiforestry : trees, hedges and birdhouses in the plots. Braided, untrimmed vines. Treatments : plants, decoctions, sulfur/copper (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 35 hectoliters/hectare.

Vinification : Pinot Noir (100%).

Semi carbonic maceration for 20 days with all bunch grape. Indigenous yeast. Addition of 2g/hl of SO₂ during the fermentation.

Maturation : 11 months on fine lees, in new oak tun.

Bottling : Without sulphites nor filtration.

SO₂ Total : 21 mg/l

H₂SO₄ total acidity : 4 g/l / Tartaric : 6.1 g/l

Residual sugar : 1 g/l

Alcohol : 14.5 % vol.

Tasting : To be served between 14 and 16°C.

Aging potential : Who'll drink shall see! Perfectly enjoyable in its youth, but will improve with age.

GRAND CRU KAEFFERKOPF ASSEMBLAGE

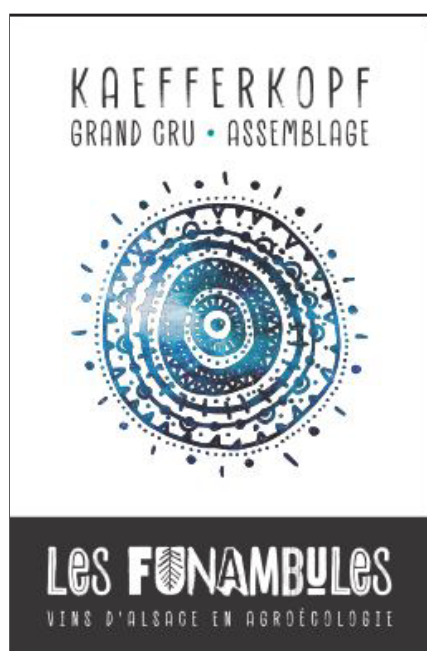
Vintage : 2020

AOC : Alsace Grand Cru
Nb of bottles : 2700



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**



Dry white wine. Grappe types and terroirs complexity. Delicate and floral nose of acacia and lemon zest. Fresh on the palate with rich, ripe pink grapefruit acidity. Noble and supple bitterness. A mouth-watering wine with an organic vibration.

The Grand Cru Kaefferkopf spread over 70 hectares on the hillsides of Ammerschwihr.

Plots : 4 plots on the Grand Cru : Hinterkirch (Riesling), Sittweg (Pinot Gris), Hahnen and Winckel (Gewurztraminer).

Age : Planted between 1956 and 1986.

Soil : Granite and limestone.

Exposure : South and East.

Work on vines : Soft pruning. No-till living soils, natural flora and unmown seedlings. Vitiforestry : trees, hedges and birdhouses in the plots. Braided, untrimmed vines. Treatments : plants, decoctions, sulfur/copper (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 40 hectoliters/hectare.

Vinification : Gewurztraminer (60%), Riesling (30%), Pinot Gris (10%). Harvested and pressed together for 12 hours. Partial maceration for 5 days. Indigenous yeast. Addition of 1g/hl of SO₂ on the fresh juice.

Maturation : 24 months on fine lees, in old oak tuns.

Bottling : Without sulphites nor filtration.

SO₂ Libre : 0 mg/L - SO₂ Total : 5 mg/L

H₂SO₄ total acidity : 4.43 g/l / Tartaric : 6.8 g/l

Residual sugar : 0.95 g/l

Alcohol : 14.5 % vol.

Tasting : To be served between 10 and 12°C.

Aging potential : Wine to keep but ready to be drunk today. A decanting will be good.

GRAND CRU KAEFFERKOPF RIESLING

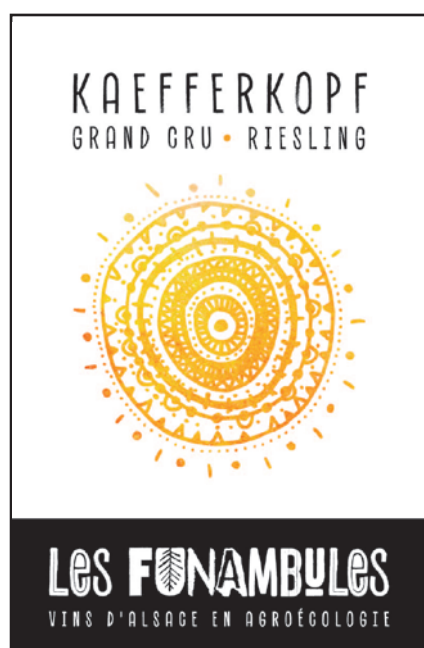
Vintage : 2019

AOC : Alsace Grand Cru
Nb of bottles : 650



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**



**The Grand Cru Kaefferkopf spread over 70 hectares
on the hillsides of Ammerschwihr.**

Plot : One plot called Pfulben, on the granite hillsides
of th Kaefferkopf.

Age : Planted in 1950.

Soil : Granite.

Exposition : South-East.

Work on vines : Soft pruning. No-till living soils, natu-
ral flora and unmown seedlings. Vitiforestry : trees,
hedges and birdhouses in the plots. Braided, untrim-
med vines. Treatments : plants, decoctions, sulfur/cop-
per (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 30 hectoliters/hectare.

Vinification : Riesling 100%. Direct press during 10
hours. Indigenous yeast. Addition of 1g/hl of SO₂ on the
fresh juice.

Aging : 36 month on fine lees in old oak barrils.

Bottling : Without sulphites nor filtration.

SO₂ Libre : 4 mg/L - SO₂ Total : 33 mg/l

H₂SO₄ total acidity : 4.38 g/l / Tartaric : 6.7 g/l

Residual sugar : 4.2 g/l

Alcohol : 15 % vol.

Tasting : To be served between 10 and 12°C.

Aging potential : Wine to keep but ready to be drink
today. A decanting will be good.

GRAND CRU KAEFFERKOPF GEWURZTRAMINER

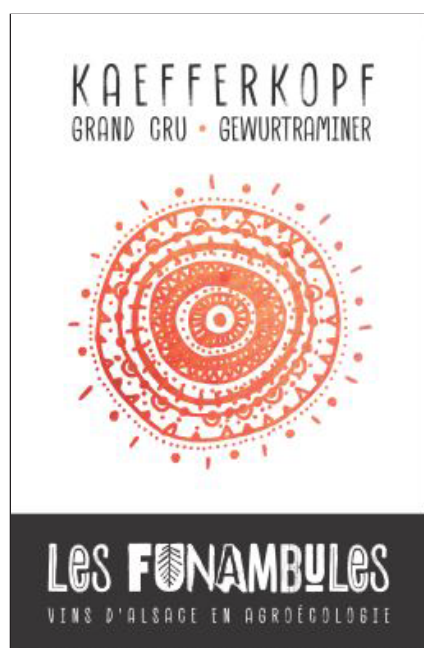
Vintage : 2020

AOC : Alsace Grand Cru
Nb of bottles : 1200



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**



**Dry white wine. Grappe
types and terroirs com-
plexity. Pwerful and
heady nose. Spicy and
complexe taste. Noble
and supple bitterness.**

**The Grand Cru Kaefferkopf spread over 70 hectares
on the hillsides of Ammerschwihr.**

Age : 64 and 23 years old.

Soil : Clay and limestone and granite.

Exposure : East.

Work on vines : Soft pruning. No-till living soils, natu-
ral flora and unmown seedlings. Vitiforestry : trees,
hedges and birdhouses in the plots. Braided, untrim-
med vines. Treatments : plants, decoctions, sulfur/cop-
per (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 25 hl/ha.

Vinification : Gewurztraminer (100%). Maceration
during 5 days (50% Total destmed and 50% whole
bunch). Indigenous yeast. No sulphites.

Maturation : 24 months on fine lees, in oak barrils.

Bottling : Whithout sulphites nor filtration.

SO2 Libre : 0 mg/L - SO2 Total : 7 mg/l

H2SO4 total acidity : 4.02 g/l / Tartaric : 6.2 g/l

Residual sugar : 1.2 g/l

Alcohol : 15.5 % vol.

Tasting : To be served between 10 and 12°C.

Aging potential : A wine to keep. A decanting will be
good. Ready to be drink today.

GRAND CRU SCHLOSSBERG RIESLING

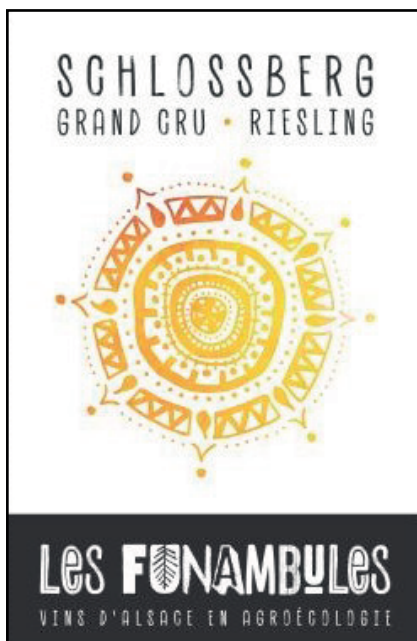
Vintage : 2019

AOC : Alsace Grand Cru
Nb of bottles : 650



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**



Dry white wine. The nose is rich with brioche bread scents, lime, ripe quince and flinty mineral notes. Voluminous and complex on the palate. Straight and precise minerality. Crisp acidity, lime.

Plots : 26 acres, situated on the upper hillsides overlooking the castle and Kaysersbergs valley. A magic place, out of time.

Age : Planted between 1962 and 2000.

Soil : Flush bed-rock of granite dominance.

Exposure : Due South.

Work on vines : Soft pruning. No-till living soils, natural flora and unmown seedlings. Vitiforestry : trees, hedges and birdhouses in the plots. Braided, untrimmed vines. Treatments : plants, decoctions, sulfur/copper (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 20 hectoliters/hectare.

Vinification : Riesling (100%).

Whole bunch pressed for 10 hours. Indigenous yeast. Addition of 2g/hl of SO₂ on the fresh juice.

Maturation : 36 months on fine lees, in old oak tuns.

Bottling : Without sulphites nor filtration.

SO₂ Libre : 8mg/L - SO₂ Total : 46 mg/l

H₂SO₄ total acidity : 5.40 g/l / Tartaric : 8.30 g/l

Residual sugar : 4.5 g/l

Alcohol : 14.5 % vol.

Tasting : To be served between 10 and 12°C.

Aging potential : Wine to keep but ready to be drink today. A decanting will be good.