

LA ROUTE DES VINS

# Alsace

TOWN OF KAYSERBERG

MAISON  
VAURON  
FRENCH WINE MERCHANTS

Newsletter May 2021



The Story of

# ALSACE

**The towns of Alsace are straight out of the storybooks, with the bonus of fabulous food and superb wines! It is absolutely breathtaking, with its half-timbered ‘gingerbread’ houses, charming busy villages and towns, with vineyards which climb the hillsides in orderly rows.**

Forests in Alsace are deciduous, so in autumn the whole countryside is ablaze with gorgeous tones of orange and gold. Protected by the Vosges Mountains to the west, it has one of the driest climates in France despite its northerly location. This continental climate and the highly diverse geology make it the perfect nursery for white wines, particularly the aromatics, and the food... yes, the food! The gastronomy of Alsace sets it apart from the rest of France and you need to know a little

## A note from Jean-Christophe, Scott and Will

Alsace is without doubt one of the most picturesque wine regions of France and we believe that the best time of the year to visit this region is Autumn – how appropriate!

Sandwiched between the Vosges Mountains and the Rhine River, there is simply no region in France which resembles Alsace – everything about it has the “WOW” factor – topography, architecture,

history to appreciate why. Over the centuries, Alsace has been swept backwards and forwards between France and Germany on the tides of religion and international politics. Up until WWII, Alsace had been passed between French and German hands multiple times, finally returning to France after the war.

The upshot is a region that has an indelible German influence, most decidedly in food and architecture, where the people are proudly French but half the adult population still speaks Alsatian, the local German dialect.

Alsace wines set the benchmark globally for aromatics – from supremely elegant dry Rieslings to powerful spicy Gewürztraminers to the glories of late harvest dessert wines.

climate, gastronomy, people and of course, the wonderful wines. In the next few pages, we have tried to transport you there and help you discover or re-discover “les merveilles” of this wine region.

JC and Scott have a particular affection for this region of France and as JC says “there are hundreds of beautiful villages here – and every single one is worth a visit”.

# 10% Discount

for orders of 6 bottles or more on products in this newsletter.

For online orders, use coupon code

**ALSACE10** at checkout.

\* offer EXCLUDES Alsace 6 Pack \*



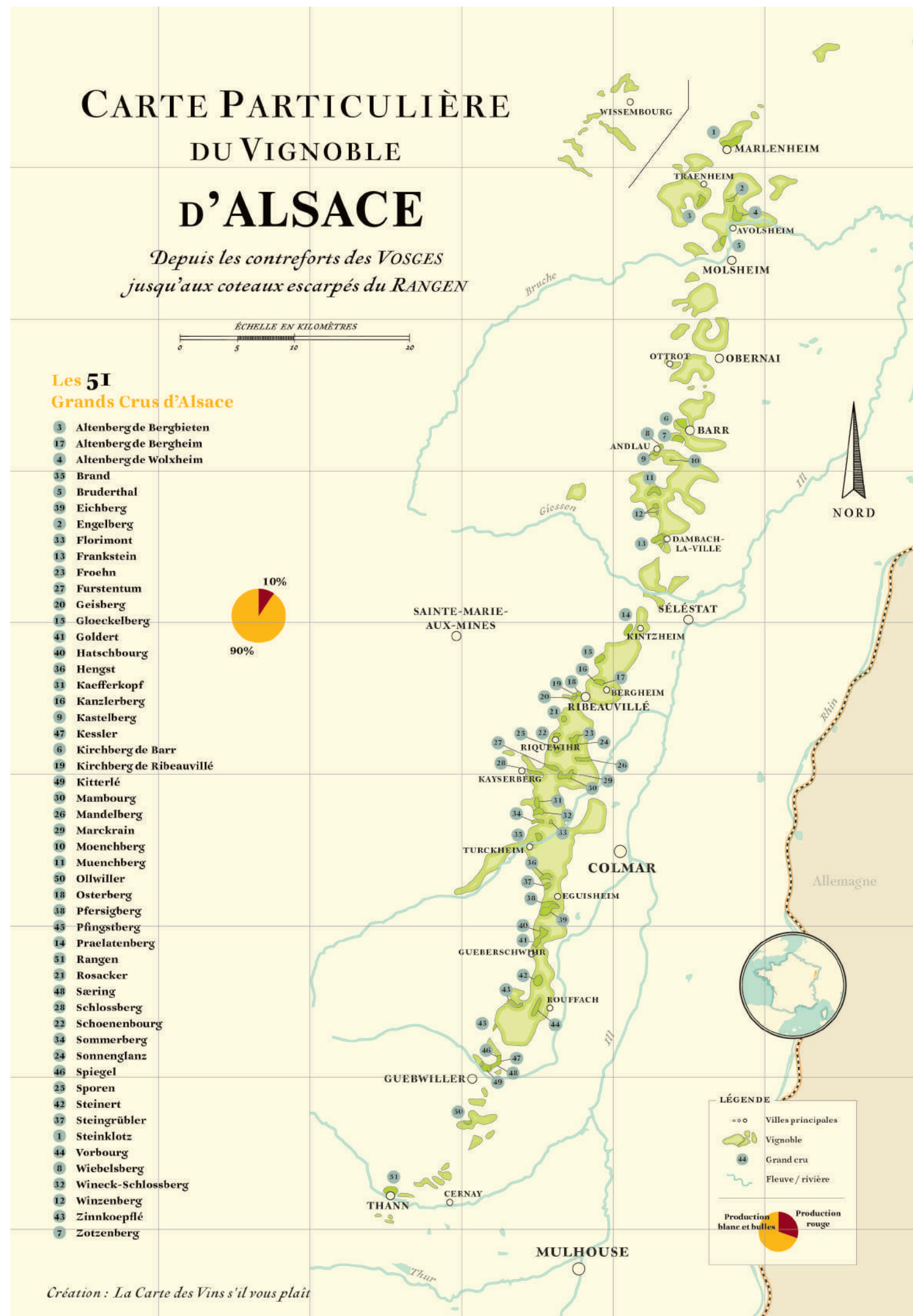
Organic



Low / No Intervention



Biodynamic





A.O.C ALSACE

# Grand Cru

Forty-six years ago, Alsace was given Grand Cru status for 51 classified areas. They are spread like a patchwork quilt across the land, each with its own distinct soil and microclimate.

At this level, they are subject to stringent controls on yields, specific rules of conduct around growing, harvesting, and vinification and finally, a requirement for blind tasting by a select board.

Only the four ‘noble’ varieties can be used – Riesling, Gewurztraminer, Pinot Gris and Muscat. The Alsace Grand Cru appellation is designed to showcase the influence of exceptional terroirs, which give the wines an expressive and unique character. The size of these exceptional vineyards varies between 3 and 80 hectares, and represents just 4% of the total production.



**Bott Geyl**  
Pinot Gris Grd Cru  
Sonnenglanz 11  
**\$72.00**



Sonnenglanz is a particularly dry plot at around 250 metres above sea level, where Pinot Gris can go through long ripening, often developing a little Botrytis which adds another dimension of to the palate.



**LOCAL INSIDE SCOOP** | Legend has it...

Legend has it that the origins of Beblenheim (the tiny village where Domaine Bott Geyl is located) trace back to the Biblical times of Noah. Many thought the arc and its animals grounded on Mount Ararat. Nothing could be more untrue according to the local archives! It says that the arc stopped on the Sonnenglanz which is today covered in vines, at the foot of which Beblenheim was built. The end journey of the big boat was celebrated, as required, with the best wines of the region. Following this, the Patriarch baptised the site “Noah’s Gate” which is said in Aramaic, “Bab el Noem“. Over time, the name became “Beb-len-heim“. Quite obvious isn’t it?

*Bott Geyl*

Jean-Christophe Bott has his focus on natural and minimalistic winemaking. He converted the family vineyards to organic and biodynamic farming in 2000 and 2002 respectively. The resulting wines are pure, delectable examples of Alsace.



**Albert Mann**  
Gewurztraminer Grd Cru  
Furstentum 17  
**\$72.00**



Lively, intense and racy, the nose is very aromatic with notes of roses and violets. The palate has a wonderful intensity, density and concentration. Fresh acidity with a seductive, almost ethereal finish.

**Albert Mann**  
Gewurztraminer Grd Cru  
Steingrubler 17  
**\$72.00**



Harmonious and balanced, Gewurztraminer just loves limestone soils, giving a more delicate perfume on the nose while keeping the rich palate lively with beautiful notes of citrus, lychee and a touch of pepper.

**Albert Mann**  
Pinot Gris Grd Cru  
Hengst 16  
**\$72.00**



The family have a few older plots, such as this one here, which was chosen for its cooler, calcareous soils, adding a delicate salinity and minerality to the intense and layered palate.

**Albert Mann**  
Riesling Grd Cru  
Furstentum 17  
**\$115.00**



We love Rieslings on stony soils! Furstentum is on calcaire and with layers of granite, coming through as lively, fresh layers of grapefruit, kumquat, passionfruit and mango. Generously textured and can be cellared for several more years.

**Bott Geyl**  
Gewurztraminer Grd Cru  
Sonnenglanz 11  
**\$72.00**



Gewurztraminer is another grape which thrives on this plot. The spice, smoke and earthy notes are a nice counterpoint to honey and sweetness which comes from some grapes which have Noble Rot.

**Boxler**  
Pinot Gris Grd Cru  
Brand 15  
**\$125.00**



A sheltered, south facing plot, wines from Brand are known for their finesse, subtlety and balance. Boxler has 25-50 year old vines here, giving a complex wine with layers of fruit, supported by a wonderful backbone of tart acids and minerality from the granite soils.

**Boxler**  
Riesling Grd Cru  
Sommerberg JV 18  
**\$110.00**



Sommerberg is one of the steepest sites in Alsace with a gradient of 45 degrees, rising to about 400 metres behind the village of Niedermorschwihr. Boxler’s vines are near the top on granite and limestone. There is excellent freshness, invigorating acidity and precision.

**Marcel Deiss**  
Grd Cru Altenberg  
de Bergheim 15  
**\$186.00**

Elegant, vibrant, creamy, rich and yet acidic on the palate - where everything is blended in a magical synthesis: grape varieties and clay, winemaker and limestone, fruit and pink sandstone, vintage and depth.



RICH & AROMATIC

# Pinot Gris

This is rich and aromatic, quite unlike the paler variants you may have met elsewhere.

Brilliantly yellow or deeply gold in colour, Alsace Pinot Gris is full-bodied enough to make it compatible with hearty dishes such as game, roasted pork and earthy ingredients, such as mushrooms and truffles.

Alsace Pinot Gris is known as the white wine of choice for red wine drinkers.



## Arthur Metz

Arthur Metz has always taken great pride in the quality of its wines. Through its expertise, sensitivity and experience Maison Arthur Metz reveals the expressive Alsace terroir which gives the region's wines their complex character and personality.



### LOCAL INSIDE SCOOP | Things to do in Marlenheim

1.5 km away from Arthur Metz, visit the beautiful little Chapelle du Marlenberg. This magical place is decorated with vines overlooking the village and the plain of Alsace. Stop here for a rest if you are biking along the Bruche canal before branching off towards Marlenheim. Explore the vineyards behind the winery following the path of vines. Picnic at the summit of the Steinklotz hill with a magnificent view over Strasbourg. Visit the beautiful church in Marlenheim followed by a typical Alsatian meal at Relais des Saveurs.



#### Arthur Metz

Michel Leon

Pinot Gris 19

**\$29.50**

A tribute to the founding father of the domaine, this is from blend of plots at the foot of the Vosges. A classic Alsatian Pinot Gris with notes of apricot, peach, plum and cherry, well balanced acidity which compliments the texture and softly herbaceous finish.



#### Arthur Metz

Anne Laure

Pinot Gris 18

**\$27.00**

Lush and fruity, this is delicately off-dry with just a touch of sweetness to bring out the exotic notes of melon, passion-fruit, cinnamon poached pears and sweet spice. Enjoy with scallops, lobster or a spicy curry.

#### Albert Mann

Pinot Gris 18



**\$37.50**

Beautifully golden, this is a lively Pinot Gris with notes of pear, apples and spring blossoms. The palate is just a touch off-dry, soft and gracefully textured.

#### Bott Geyl

Pinot Gris Elements 16



**\$43.00**

There is a wonderful concentration here, with notes of pear, grapefruit zest and juicy fruit. Energetic, lean with a fresh and dry finish.

#### Hospices de Colmar

Pinot Gris 18

**\$37.00**

Generously textured with layers of pear, melon and tropical fruits, with smoky aromas developing now with the vines reaching 25 years of age. Pleasantly sweet on the palate, this is generous and warm with a gentle delicacy.

#### Marcel Deiss

Pinot Gris 16



**\$55.00**

Powerful and muscular on the palate with fresh fruit notes, there is an underlying graphite minerality in the backbone with a refined and focused finish.



OUR FAVORITE

## RESTAURANTS



**La Winstub du Chambard**

9 Rue General de Gaulle, Kayserberg



**Vieille Forge**

1 Rue des Ecoles, Kayserberg



**A l'Agneau**

16 Grand'Rue, Katzenthal



**Caveau des Chevaliers Des Malte**

127 rue Trois Epis, Niedermorschwihr



# SPICY *Gewurztraminer*

**‘Gewurz’ is German for ‘spicy’, and this rich, powerful aromatic varietal has the intensity and complex nose of exotic fruit that make it an ideal companion for many spicy Asian cuisines.**

It’s also brilliant as an aperitif, or as the ideal wine to accompany the famous Alsace Munster cheese.  
It can even serve as a dessert wine, pairing particularly well with dates and figs.

## Arthur Metz

Anne Laure Gewurztraminer 18

**\$30.00**

Florals and spiced ginger on the nose, leading to a rounded palate of lychee, turkish delight with spices layered on top.

## Albert Mann

Gewurztraminer 19

  **\$47.00**

A blend of plots on gravel, clay and limestone, the nose is rich and exotic with notes of roses and spices. Layered on the palate, this is rich but well balanced. Enjoy with seafood and spiced dishes.

## Bott Geyl

Gewurztraminer Elements 16

   **\$44.00**

This very pretty Gewurztraminer Les Elements is on the dryer end of the scale, with luscious tropical fruit notes, lychee and honey.

## *Hospices de Colmar*

Established as a shelter and hospital in 1225, Hospices were an integral part of society in medieval times. Funds were raised by the sale of wine and produce grown by the hospices. Today, the Hospices still owns some lovely warm plots around Colmar planted with old vines, giving the wines very good concentration and character.



Oenologist & winemaker Nicolas Haeffelin



## Hospices de Colmar

Gewurztraminer 19

**\$42.00**

At 40 years old, these vines are reaching an optimal point, giving a perfumed and attractive Gewurz, with gorgeous notes of candied fruit and rose petals. Very epressive, lightly sweet on the finish.



LA “PETITE VENISE”

# COLMAR

**Colmar is the heart of the Alsace wine route, and the heart of Colmar is “la Petite Venise”, also called Little Venice.**

Half-timbered buildings line the canals in central Colmar, creating a city center that feels similar to Venice, in more ways than one. During summer months, Colmar is a crowded, postcard-perfect place to visit.



## LOCAL INSIDE SCOOP

Things to do in Colmar

*Enjoy a relaxed walk in the ‘centre historique’, particularly around the ‘place de l’ancienne douane’ where you can drop into the cellars of Hospice de Colmar and taste some wines. Follow the canal towards the ‘marché couvert where you can discover local specialities and typical dishes. Continue your stroll along the quai de la poissonnerie until the ‘Petite Venise’, one of the most beautiful streets in the town. From here you can catch a boat that will take you on a journey of exploration on the water of the quaint town of Colmar. Finish your day with dinner at the 1\* Michelin restaurant, l’Atelier du Peintre.*

*If you prefer something equally as great but more holiday budget friendly, head out to two lovely brasseries, ‘Le Théâtre’ or ‘Le Zinc’.*

## *Saviez-Vous ?*

“DID YOU KNOW ?”



Alsace wines are generally classified by variety – something more familiar to Kiwis than the usual French system of classification by geography. So when you see an Alsace wine that says Gewurztraminer, you know it’s made 100% from that grape, irrespective of which small plot of land it came from. However it’s the combination of varietal plus the characteristics of the 13 different ‘terroirs’, created by the region’s widely varied soil structures, that make the wines so special.



SIGNATURE

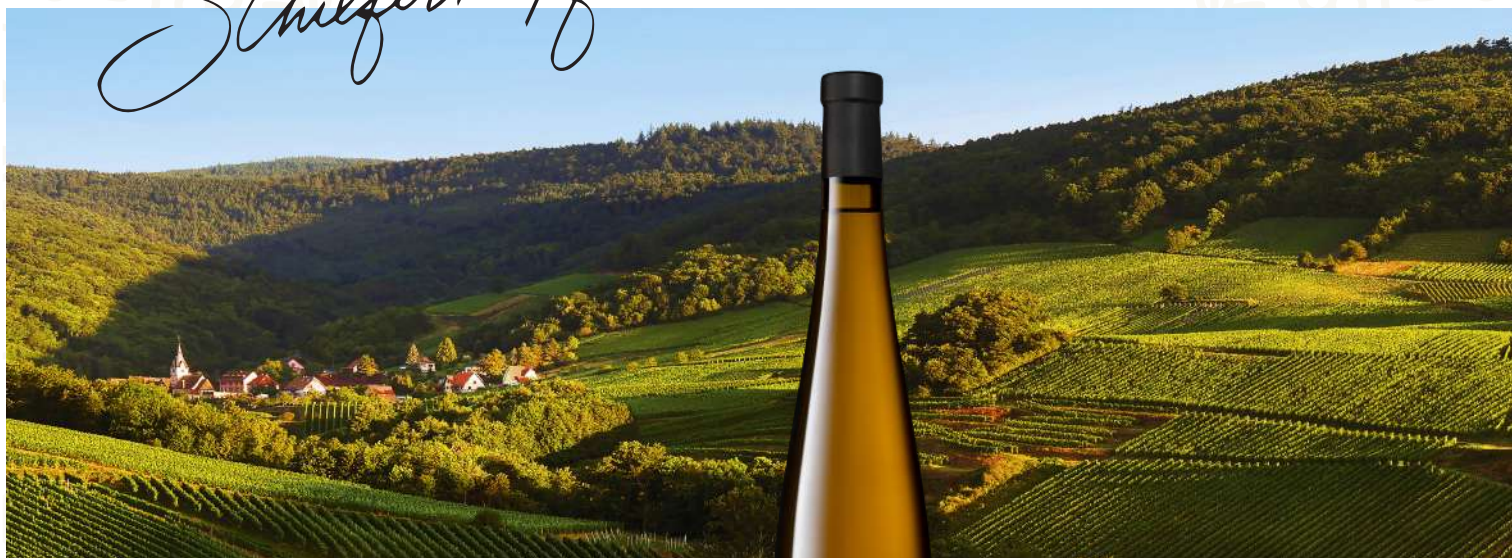
# Riesling

**Riesling is one of the world's finest white varietals, and is widely regarded as the signature wine of Alsace. It is dry, refined and delicately fruity with mineral notes particularly as it ages.**

In one of life's oddities, since Alsace is totally landlocked, it goes spectacularly well with seafood - notably oysters. Local regional specialties pair Alsace Riesling with freshwater fish but in New Zealand it is a dream for lovers of the ocean's bounty. It is a wonderful match for white meats and goat cheeses as well.

# Schieferkopf

Michel Chapoutier is a big name in the Rhône Valley but they have always had a passion for Riesling and the distinctive soils of Alsace. The domaine has been certified organic since the 2014 vintage.



## LOCAL INSIDE SCOOP | Bernardville bliss

Enjoy a splendid outdoor lunch after hiking the beautiful path from Barr to the Chateau to the town of Bernardville. On the main road through the village opposite the "bear fountain" is the Au Boeuf Rouge restaurant. They serve delicious traditional food - a wonderful Alsatian treat.



### Schieferkopf

Riesling Buehl 17   
**\$69.00**

This steep south facing slope gets excellent sun, giving a stunningly tropical nose of pineapple and mango with the schist coming through on the palate with great acidity on the finish.



## "A CITY AT THE CROSSROADS" STRASBOURG

The city is chiefly known for its sandstone Gothic Cathedral with its famous astronomical clock.

First-time visitors to Strasbourg will feel as if they are looking at a movie backdrop. The city's rich architectural heritage embraces styles from the Medieval, Renaissance, Romantic and Art Nouveau eras. Cascades of brightly colored flowers hang over balconies and bridges. At every turn, you will want to stop and take photographs.



### Arthur Metz

Anne Laure Riesling 18  
**\$28.00**

A classic Riesling with notes of lime and mandarin, there is a good acid drive against the citrus and blossoms on the palate which has just a dash of honey on the finish.



### Hospices de Colmar

Riesling 16  
**\$37.00**

There is a lovely crispness and minerality thanks to the gravelly soil. Lively with a hint of fat on the palate, this floral and citrusy Riesling is well structured and balanced.



### Bott Geyl

Riesling  
Grafenraben 16 - 1.5L  
**\$165.00**



Full, ripe and citrusy on the nose. This is dry with a good concentration on palate, showing more of the lemon and lime characters and nice complexity. This southeast facing plot gets the morning sun.



### Schieferkopf

Riesling Berg 16  
**\$69.00**



Planted on the only strip of blue schist in Alsace, this is crisp and lean on the palate with notes of green plums, tangerine and a dash of minerality on the finish.



### Albert Mann

Riesling 19  
**\$35.00**



Clean and fresh, taut and mineral on the palate with a long, crisp and refreshing finish and a spicy undertone.



### Schieferkopf

Riesling Fels 16  
**\$77.00**



Also on the same vein of blue schist just down the road from Bernardville, this is racy with great tension on the palate with a citrusy and soft iodine on the finish.



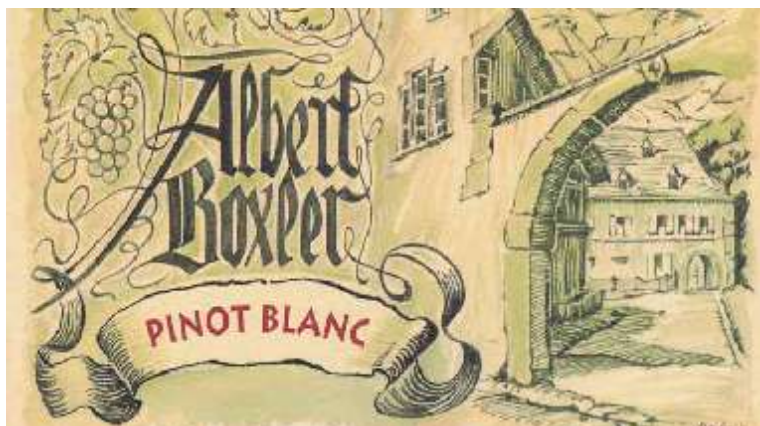
# THE Other Grapes

Alsace is a region bursting with so many grape varieties, ones that we hear very little of but are equally delicious in their own right. Sylvaner, Pinot Blanc, Muscat, just to name a few.

These are widely planted and often used in blends but stand well on their own as well. Deiss and Boxler have made wonderful showcase wines for these overlooked grapes.

## DOMAINE Albert Boxler

The Boxlers have had vines in Alsace since the 1600's. Albert Boxler, in 1946 right after the war, went home to lend a hand at vintage and became the first generation to bottle under his own name. His grandson Jean is now running the 13.5 hectare domaine.



### Marcel Deiss

Muscat d'Alsace 16

**\$48.00**



With low yields and old vines, this is complex with underlying tension and power, expressive of the old vines. Crunchy on the palate with lemon, grapefruit, pineapple and liquorice, there is a nice weight on the palate. Muscat Ottonel is grown in Alsace, which is a little more muted than the more exuberant Muscat à Petits Grains from the south of France.



### Boxler

Pinot Blanc 18

**\$49.00**



The quieter cousin of Pinot Gris, this is crisp, mineral with lemon, green apple with a herbaceous, mineral finish. The 40 year old vines gives it a beautiful character, with the granite providing the minerality.



### Boxler

Sylvaner 18

**\$52.00**



This is a great international ambassador for the Sylvaner grape which is better known in France. From 50 year old vines planted on granite, this has excellent minerality with apple blossoms and a stony finish.

### LOCAL INSIDE SCOOP | A must see !

When visiting Albert Boxler, make sure to visit Niedermorschwihr Church (Église Saint-Gall de Niedermorschwihr) Situated in the very heart of the tiny town, you can't miss the towering spire of Niedermorschwihr's church... Not to mention its crooked nature! The bell tower is so unique with its twisted 13th-century spire that it's the only such example in the Alsace and is one of under a hundred in Europe. A must see when you are there!

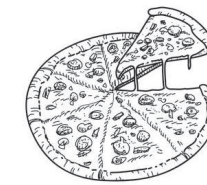


### INSTRUCTIONS:

- Mix together the flour, oil, salt and water in a bowl. If it's too dry and won't come together, add a little more water, but it will be a relatively dry dough. Knead for a minute then set aside while you prepare the toppings.
- Preheat the oven to 450F/230C. Line a large baking sheet/tray (half sheet) with parchment.
- Cut the smoked bacon into small lardons (cubes or strips) and cook it in a tablespoon of clarified butter (or cooking oil) until it starts to get crisp. Transfer to paper towel lined plate.
- In the grease of the bacon soften the thinly sliced onions until soft and translucent.
- Next, mix the crème fraîche with egg yolk, nutmeg, salt and pepper.
- Once you have all the toppings ready, roll out the dough until it is spread thinly. Place it on parchment paper.
- Apply the cream sauce with a spoon. ( If you would like to add fromage blanc or any additional toppings, do it now. )
- Next, place a layer of onions, top with lardons and sprinkle with caraway seeds.
- Bake for about 10-15 minutes until the edges of the dough begin to darken. Serve right away.



## La Recette



### FLAMMEKEUCHE

*Flammekueche is essentially a bacon onion flatbread/pizza. It may seem like only a few ingredients, but they are transformed into a truly delicious dish you'll instantly love, and it's easy to make, too!*

#### Ingredients for the base:

- 1 cup all purpose flour
- 1 tbsp oil
- pinch of salt
- 60ml water

#### OPTIONAL:

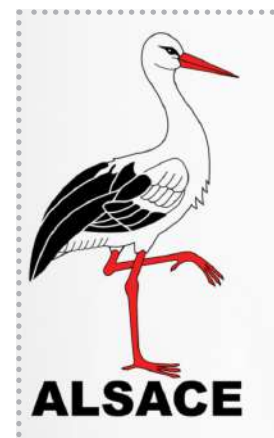
- fromage blanc
- smoked salmon & spinach
- mushrooms, softened leeks & thyme
- asparagus shavings & prosciutto

#### Ingredients for the toppings:

- lean smoked bacon
- onions
- creme fraiche
- nutmeg
- salt and pepper

### Fun Fact:

The symbol of Alsace is the stork





SECRET & SPECIALITY

# Wine Blends

Alsace is much better known for stunning single varietal wines, a practice leftover by the Germans, but blended wines are surprisingly common in Alsace and certainly more French.

Traditionally, this was how wines were made in Alsace. Vines were planted without knowing exactly the identity of the varietal, rather, wines are used to reflect the terroir, the land itself rather than the individual characteristic of the grape variety.



*The Deiss family have decided to keep things traditional, preferring to keep the majority of their production to field blends and bottling by vineyard rather than varietal. They make bold choices to stay true to their beliefs in terroir expression, taking on the Alsatian Cru system to advocate for 1er Cru sites, and adding ancient varieties to the list of authorised grapes.*

**Marcel Deiss**  
Alsace Nature 19  
**\$45.00**



A typical Alsace blend, this has rich aromas of elderflower, mandarin, passionfruit and stone fruit. The blend here is nearly everything that can be planted - Pinot Blanc, Riesling, Pinot Gris, Pinot Noir, Muscat à Petits Grains, Gewürztraminer, Sylvaner, Pinot Auxerrois, Pinot Beurot, Muscat Blanc, Rose d'Alsace, Traminer, with each varietal bringing different flavours and textures. The saline backbone compliments the fruit characters very nicely.



**LOCAL INSIDE SCOOP** | Bergheim's past

*Bergheim, home of Domaine Marcel Deiss, is a very pleasant winegrowing village on the Wine Trail, with a very uncommon past. It is one of the best preserved and most typical towns of Alsace. The Musée de la Sorcière (Witches Museum) shows an exhibition about the witch trials that took place in this town between 1582 and 1682.*



**Marcel Deiss**  
Riquewihr 18  
**\$56.00**



Robust and rich on the palate, this is a blend of Pinot Gris and Riesling with mouthwatering acidity. Grown on Silica and marl, this has an aristocratic precision. One you could enjoy now or age for another few years.

**Marcel Deiss**  
Ribeauville 18  
**\$56.00**



A field blend of Riesling, Sylvaner and Pinot Blanc, this is dry and chiselled, sizzling with mineral-laden acid drive. Notes of lime, Williams pear, nectarine, slate and fennel, there is an interesting interplay between the acidity and weighted palate.

**Marcel Deiss**  
Zellenberg 18  
**\$56.00**



Dry, tense, airy and bright, this field blend of Pinot Gris, Pinot Blanc, Auxerrois and Riesling has great nervy tension, crunchy acidity. There is a wonderful purity of fruit wet gravely minerality and a sapid, mouterwatering quality.

**Marcel Deiss**  
1er Cru Engelgarten 17  
**\$80.00**



A field blend of Riesling, Pinot Gris, Pinot Beurot, Muscat and Pinot Noir, this is dry, mineral, warm and stony. Literally 'Garden of Angels', this is an old plot pruned for a small harvest. There is a stony minerality with great tension, concentration of flavours and a deep, dry finish.

**Marcel Deiss**  
1er Cru Langenberg 17  
**\$83.00**



From the dizzyingly steep slopes of Saint Hippolyte, this blend of Riesling, Pinot Gris, Pinot Beurot, Muscat and Pinot Noir has a great nervosity. The palate is taut with a notes of citrus and a soft hint of spice, leaving a saline finish.

**Marcel Deiss**  
1er Cru Rotenberg 16  
**\$83.00**



This is a tender, fruity, seductive, lemony and vibrant blend of Riesling and Pinot Gris. Warm and expressive on the palate, the first impression is lean with a wider mid-palate coming through from the iron in the soil. Energetic, compact and fruity.

**Bott Geyl**  
Points Cardinaux 18  
**\$32.00**



A blend of 4 Pinots – Blanc, Auxerrois, Gris and Noir, this is fruity and floral. Lovely textures of pear, peaches, lime and florals with a almost stony minerality gives this a nice, almost honeyed finish.

**Bott Geyl**  
Alsace 18  
**\$29.50**



Dry and delicate with an underlying minerality, this is a blend of Muscat, Riesling, Pinot Blanc and Chasselas, a typical 'gentil' blend of yesteryear. One to enjoy as an aperitif, sashimi or fresh oysters.





# Wine Blends

CONTINUED

## Marcel Deiss

St Hippolyte Rouge 19  
**\$65.00**

St Hippolyte is one of the warmer plots in Alsace, which suits Pinot Noir as it needs a little more heat to ripen in this cooler, northerly climate. Juicy red fruits with delicate floral and smoky aromas. The tannins are silky yet crisp, the palate is very elegant and well balanced by an energetic acidity.

## Alsace Rouge

**Pinot Noir is the only red grape permitted in Alsace. It is commonly used in blends for crémants and sometimes can appear as a minor component in still whites.**

Pinot Noir is one of the few red grapes that can ripen well in cooler climates, producing an elegant, rustic and softer style of red, with more concentration found in the warmer, South facing plots.

## Eau de Vie

**Nothing is wasted in wine making! The leftover grape skins, pulp and stalks (the must) are distilled to make a digéstif to be enjoyed after dinner.**

Eaux de Vie (literally “Water of Life”) can be made from a range of fruit, but the classic Alsatian drink is Marc d’Alsace, made from the wine must.

Unlike whisky, cognac and other brandies, eaux de vie are aged in stainless steel instead of oak to keep its clear colour. They have fragrant aromas, with the distillation process concentrating all the character and flavours.



This family producer recently celebrated their 150th anniversary. Built on distilling fine eaux de vie, Massenez also make a beautiful range of liqueurs from locally sourced fruit.

### LOCAL INSIDE SCOOP | Alsatian Coffee

For the caffeine lovers, try an Alsace Coffee: Add a shot of the Marc Alsace Gewurztraminer into your coffee and top with a touch of Chantilly cream.



## FAIRYTALE STREETS & CASTLES

# EGUISHEIM

The narrow streets of Eguisheim really look like something out of a fairy-tale. The town is a member of Les Plus Beaux Villages de France “the most beautiful villages in France”. The central Château Saint-Léon is a centuries-old castle. Southwest at Husseren-les-Châteaux are the ruins of the Three Castles of Eguisheim, which date from the Middle Ages.





# LATE HARVEST *Sweet Wines*

**A tiny amount of the production is dedicated to sweet styles,  
Vendanges Tardives and Sélection de Grains Nobles.**

Vendanges Tardives (VT) which literally means late harvest, are made from grapes picked later, only once official authorisation has been given, when a certain ripeness has been reached. These tend to be more medium sweet, somewhere in the middle of the sweetness scale. Sélection de Grains Nobles (SGN) are a rarity indeed. Picked even later and riper than VT's, these are Alsace's dessert wines, which are made with grapes which have been concentrated by Botrytis or noble rot.



DOMAINE

*Albert Mann*

*Best known for their clean organic wines, the Mann and Barthelmé families have been making wine for hundreds of years. More recent generations have been going back to nature, moving to biodynamic farming in 1997.*

## Albert Mann

Pinot Gris Altenbourg

VT 15 - 500ml

**\$78.00**



There is a wonderful delicacy to the sweetness. This a late harvest style with great concentration of exotic fruit notes – peach, apricot, plum and mango. The chalky limestone is the key to the acid balance to off-set the medium sweetness.

## Albert Mann

Pinot Gris Altenbourg

SGN 2015 - 375ml

**\$105.00**



The dry, continental climate of Alsace is ideal for late harvest styles. This one is the local version of Sauternes, using late-harvest botrytis grapes. This is packed with concentrated and textured honeyed fruit notes, opulent and delicious to enjoy as a sweet treat.

## LOCAL INSIDE SCOOP

Castle Haugneck

*2.2 km from Domaine Albert Mann you can hike up to the beautiful ruins of Castle Haugneck. The Castle is located in a small mountain valley, sitting on a rocky outcrop surrounded by a deep, rocky waterless moat offering a magnificent view of the Alsace countryside. In good weather, you can even see the Strasbourg Cathedral.*



## THE COBBLED STREETS OF RIQUEWIHR

**Riquewihr is a town that tops the favourites list of many travelers to the Alsace wine region.**

Its cobbled streets are dotted with half-timbered winemakers' shops and tasting rooms. Nestled at the bottom of a valley leaned against the mountain and the forest, the village is a pearl of the vineyards of Alsace. An essential stop on the wine route, Riquewihr cultivates vines on the heavy soils of slopes which are well sheltered from the north wind.



## WINTER MARKETS *in Riquewihr*

Riquewihr wonderfully combines the spirit of Christmas with the beauty of its architecture. In a magical setting under the ancient ramparts, the town transforms into a magical winter scape with its pretty festive ornaments and myriad of lights strung across village streets and cobbled alleyways.



# Alsace

## SIX PACK



**Metz**  
Michel Leon  
Pinot Gris



**Boxler**  
Sylvaner



**Bott Geyl**  
Points Cardinaux



**Metz**  
Anne-Laure  
Gewurztraminer



**Deiss**  
Zellenberg



**Schieferkopf**  
Riesling Buehl

*Intro Price*  
**\$235.00**

PACK INCLUDES 1x BOTTLE OF EACH OF THE ABOVE WINES