

DOMAINE MARCEL DEISS

*"One of the wine world's great terroiristes...Quality at Deiss is among the highest in all of Alsace."
- Ian D'Agata, Vinous*

After an old man on his deathbed entrusted him with one of Alsace's gems, the Schoenenbourg vineyard, Jean-Michel Deiss found that it was co-planted to a field blend, instead of any single variety. He quickly realized that this was the missing link in his quest for terroir expression and replanted every one of his top vineyards to such blends. Since taking over the domaine in 1981, he has become one of the unquestionable qualitative leaders of the region, as well as a leading voice for biodynamic farming, which he installed at the domaine in 1988. With his son Mathieu taking over much of the day to day responsibility in 2015, the domaine is reaching dizzying new heights with absolutely stunning wines that show off the terroir of the rolling hills of Bergheim.

2018 ALSACE CRU BLANC LANGENBERG

FARMING PRACTICES

- **Certified biodynamic by DEMETER**
- No herbicides or pesticides used
- 100% Hand-harvested in small crates
- Grass and trees grown between rows
- High-density plantings - 12,000 vines per ha

GRAPE VARIETIES

- Field blend of Riesling, Muscat, Pinot Gris, Pinot Beurot, Pinot Noir

TERROIR / VINE AGE / SOIL TYPE

- A steep terraced slope in Saint Hippolyte
- Top of the hill - high altitude, cold site
- South facing
- Planted in 1997
- Poor, shallow, granite terroir

WINEMAKING

- Indigenous yeast
- Very slow, whole-cluster pressing for up to 12 hours
- Fermented and aged in large ancient foudres for 12 months

TASTING NOTES / PRESS

- Precise aromas of white flowers, ginger, lemon verbena and grapefruit. A linear and high-toned wine that shows bright flavors of orange blossom, lichee, crushed rock, and beautiful stone fruits. The high acidity keeps it refreshing and balanced, leading to a mineral-packed finish.

