



ORGANIC



THE VINEYARD

Domaine's name	Bernhard-Reibel
Area	Alsace - France
Information about the vineyard (certification, location and short presentation)	

Located in the heart of Alsace, in Châtenois, the 23ha of the domain Bernhard-Reibel is in organic viticulture since 2001. Respect of the soil, mastered yields, manual harvest, vinification and aging adapted for each terroir are the key to reveal the freshness, the complexity and the personality of our wines.

THE WINE

Geographical situation	Alsace - France
Appellation	AOP Alsace
Denomination	Bischofs Weingarten 2014
Color	White wine
Vintage	2014
Grape variety	Pinot Gris & Riesling
Alcohol (%)	13,50%
Content (CL)	75 cl
Residual sugar (g/L)	Between 0 and 2g/l
Total acidity (g/L)	Between 3 and 5g/l

DESCRIPTION OF WINE

Wine terroir

Ground	Granitic and calcareous soil with a lot of minerals as iron and magnesium
Vines age	Between 20 and 45 years old

Tasting and conception

Service temperature	Between 11°C and 13°C	Ageing potential	Until 15 years
Appearance	Strong yellow with golden glints		
Nose	Fine, elegant and complex. Delicate flower, white fruits, silex and candied fruits.		
Palate	Refreshing, complex and mineral.		

Taste experience

Intensity :	Light		Powerfull
Sweetness :	Dry		Sweet

Food Pairing

Definitely for a gastronomic moment...
On elaborated dishes, on sashimis, mushrooms, truffles, on salmon, on fines fishes, ...

A word from the winemaker :

This cuvée is elaborated with the desire to preserve the real expression of the Bischofs Weingarten terroir. The grapes were harvested at a perfect maturity and the juice did his fermentation into 150 years old tuns at a low temperature to get a wine well-balanced and really fine.