Marcel Deiss

France - Alsazia - Bergheim



DOMAINE
MARCEL DEISS

Ownership/Founders Famiglia Deiss / Marcel Deiss
Start of Activity 1947
Vitiviniculture Certified Organic / Biodynamic
Hectares 45
Bottles produced 200.000

ALSACE COMPLANTATION

Mixed planting with all Alsatian grape varieties - Vin de Terroirs

Production area: Bergheim / Alsace - France
Terrain: marnoso
Harvest: manual
Vinification: Long pressing of whole clusters. Fermentation is carried out with indigenous yeasts
Refinement: the wine matures on the fine lees for one year
Color: giallo paglierino chiaro con riflessi verdognoli
Fragrance: Fruity, citrus notes of lemon, peach, pineapple, floral aromas of white flowers
Flavor: Fruity, characterful, expressive, savory, ripe and fresh
Alcoholic Grade: 13.5% vol



Located in Bergheim, in the heart of Alsace, the domaine was established by Marcel Deiss who, after the Second World War, abandoned his military career and gave life to the company. Managed today by Jean Michel (Marcel's grandson), it has 30 hectares in 9 villages and it extends over 20 km of hills. Foundation of everything is the terroir: the vineyard is cultivated following ancient techniques, without herbicides or chemical fertilizer. The vines are planted as if they were subsoil plants, which grow under sufferance in the heart of every territory. Terroir wines carry this mark, an evident trace of this vocation for telling about the landscape: they are wines that confirm the return to the true Alsatian traditions. Even though proposing a small array of "traditional Alsatian" wines with the Vins de Fruits and the Vins de Temps, the true protagonist is the "complantation", an essential philosophy for Jean Michel Deiss. The different variety are harvested at the same time and vinified together, ensuring this natural "compensation" between the various levels of maturity. All this is the result of hard work in the vineyard, and it exalts the "terroir" in all its most delicate tones