

Vignoble Du Rêveur artisan vin orange sans

France - Alsazia - Bennwihr



50% Gewürztraminer, 40% Pinot Grigio, 10% Pinot Blanc

Production area: 0.5 hectares in the municipality of Bennwihr

Terrain: suolo di origine alluvionale

Harvest: manual

Vinification: 10-day short maceration. Vinification in stainless

steel tanks with indigenous yeasts

Refinement: Aging for one year on the lees. Bottled without

filtering or addition of sulfites

Color: orange

Fragrance: Great aromatic range: papaya, candied orange,

rose petal notes, roasted malts

Flavor: the vinous, tannic palate has a nice lemony acidity,

reflecting the strong personality of this wine

Alcoholic Grade: 14.5% vol.



Ownership/Founders Mathieu Deiss Start of Activity 2013 Vitiviniculture Certified Organic / Biodynamic **Hectares** 7 **Bottles produced** 40.000



Mathieu Deiss was born in 1984, he graduated at the wine school of Toulouse and, in 2007, started to work alongside with his father, Jean-Michel. His experience with one of the 'sacred monsters' of Alsatian viticulture shaped him to such an extent that he decided to take over the management of his maternal uncle's small estate in Bennwihr with his wife Emmanuelle, while continuing to work in the family business. The work of the vineyard, which is over 50 years old, using biodynamic viticulture, with vinification in wooden vats on the lees for over a year, makes the Vignoble du Rêveur an example of respectful and 'natural' winemaking with deep roots in Alsatian tradition. Mathieu's motto, which he "governs" the estate with his wife Emmanuelle, is to put dreams back at the centre of the world. One common thread, that of nature as a universal truth, and a project for the years to come: rediscovering the mastery of winemaking with maceration for white grapes and the suppression of sulfur dioxide for all wines. Wines, those of Rêveur, with personality and youth from Quaternary gravel terroirs that favor fresh, savory and complex wines. A vision: to be creative, open to the world and to all palates.