

Vignoble Du Rêveur

ARTISAN VIN ORANGE SANS
SOUFRE

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. The experience with one of the "mythical figures" of Alsatian viticulture trained him to the point of wanting to manage alone the little domaine of his maternal uncle in Bennwihr, continuing to work even in the family property. 50 years of work in the vineyard through a biodynamic and organic viticulture, with a wooden vats vinification, on the yeasts for more than a year, make Vignoble du Rêveur an example of respectful and "natural" winemaking with deep roots in the Alsatian tradition. Mathieu's motto: put dreams back at the center 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.