

# 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

## BURG PREMIER CRU

**Mixed planting with all Alsatian grape varieties - Vin de Terroirs**

**Production area:** Bergheim / Alsace - France

**Terrain:** marne variopinte dell'Era Keuper raramente intervallate da calcare

**Harvest:** manual

**Vinification:** Pressing of whole clusters, fermentation of the grapes with indigenous yeasts in large oak barrels

**Refinement:** 12 months on fine lees in oak barrels

**Color:** giallo paglierino con riflessi dorati

**Fragrance:** Intense and complex, with notes of herbs, hazelnut, yellow fruit and flint

**Flavor:** Warm, soft, very savory and mineral, delicately sweet with great freshness

**Alcoholic Grade:** 12,5% 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