

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

GRASBERG PREMIER CRU

predominantly Riesling, Gewürztraminer and Pinot Gris -
Vin de Terroirs

Production area: Bergheim / Alsace - France

Terrain: calcare giurassico

Harvest: manual

Vinification: Whole cluster pressing and fermentation of the blend with indigenous yeasts in large oak barrels

Refinement: 12 months on fine lees in oak barrels

Color: giallo dorato

Fragrance: Mineral, intense and citrusy, with hints of orange peel, rose, herbs and spices

Flavor: Warm, enveloping, savory and fruity, with intense minerality and delicate sweet notes

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