

Vignoble Du Rêveur

LA VIGNE EN ROSE

100% Gewürztraminer

France - Alsazia - Bennwihr



Production area: Bennwihr - Alsace

Terrain: alluvionale, roccioso

Harvest: manual

Vinification: Alcoholic fermentation in large oak barrels, without added sugar, acidification or commercial yeasts

Refinement: the wine matures for one year on fine lees before being bottled with a very low sulfite content

Color: straw yellow with golden hues

Fragrance: Rose petals, cloves, spices and oriental fruits

Flavor: Rich and balanced, mineral and structured

Alcoholic Grade: 13% vol



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Rêveur



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.