

Marcel Deiss

France - Alsazia - Bergheim





Ownership/Founders Famiglia Deiss / Marcel Deiss Start of Activity 1947 Vitiviniculture Certified Organic / Biodynamic Hectares 45 Bottles produced 200.000

ROTENBERG PREMIER CRU

Mixed planting of Riesling and Pinot

Production area: Bergheim **Terrain:** oolite calcarea, terra rossa

Harvest: manual

Vinification: Full cluster crushing and fermentation of grapes

with indigenous yeasts in large oak barrels

Refinement: 12 months on fine lees in oak barrels

Color: giallo dorato

Fragrance: Mineral, intense and aggrandized, with hints of

orange peel

Flavor: Warm, enveloping, savory and fruity, with intense

minerality and delicate lemon 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