CUZZIOLGRANDIVINI

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

SCHLOSSBERG GRAND CRU

Riesling and a few old varieties

Production area: Bergheim
Terrain: sabbioso, grossolano e granitico
Harvest: manual
Vinification: Long pressing of whole clusters, fermentation with indigenous yeast takes place in cask
Refinement: wine ages on its own yeasts for one year in the cellar, bottling with light filtration
Color: giallo dorato
Fragrance: vertical, white pepper, lemon peel
Flavor: sharp mineral expressions, taut and fresh finish
Alcoholic Grade: 12% 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