

# Vignoble Du Rêveur

UN INSTANT SUR TERRE VIN  
ORANGE SANS SOUFRE

France - Alsazia - Bennwihr

50% Pinot Grigio, 40% Gewürztraminer, 10% Riesling



**Production area:** 0.3 hectares in the municipality of Bennwihr

**Terrain:** suolo di origine alluvionale

**Harvest:** manual

**Vinification:** Maceration for 8 months in different clay and sandstone amphorae, each of which provides a particular micro-oxygenation responsible for the wine's roundness and plumpness

**Refinement:** Aging for 3 months in clay amphorae. Wine without sulfites, without filtration

**Color:** orange

**Fragrance:** Complex nose revealing fragrances of roses, apricots, plums and raisins

**Flavor:** the palate is salivary and silky, pleasantly perfumed, with barely perceptible tannins. Nice finish with notes of rose and rice alcohol

**Alcoholic Grade:** 15% 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.