



## DOMAIN

**Domaine Bernhard Reibel**

## APPELLATION

**Alsace**

## VINTAGE

**2017**



## REGION

**Alsace**

**ADDRESS** Vieux Chemin de Sélestat - 67730 Châtenois - FRANCE

## GRAPES

**Pinot Blanc**

## FARMING METHOD

**Organic**

## STANDARD



## HISTORY

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Nested in the heart of Alsace, at feet of the castle of Haut-Koenigsbourg, the domaine took a new dimension in 1981 after the fusion of the estate of families Bernhard from Châtenois and Reibel from Scherwiller. In 2000, Cécile Bernhard handed her son Pierre the reins of this beautiful estate. With the same passion, Pierre is still working in the same way and attempts to give to his wines a strong identity, in the pure expression of soils. Farming in organic method, the vineyard extends over 23 hectares mainly on sandstone and granitic soils. Respect for the balance of soils and for the vineyard, controlled yields, manual harvests, winemaking methods adapted to each of the soils and ageing in oak casks give birth to dry, fresh and structured wines, with fruit aromas and ample mouths. Complex wines which, with some years of laying down express all their personality.

## VINEYARD

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**TOTAL SIZE:** 23ha  
**PLOT SIZE:** 1ha  
**AVERAGE AGE OF THE VINES:** 25-30 years  
**SOILS:** Gravel from plain -  
**YIELD:** 70hl/ha  
**DENSITY:** 4000-6000  
**PRUNING:** Guyot (Simple)  
**HARVEST:** Hand-picked (15kg cases)

## VINIFICATION

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**PRESS:** (pneumatic) direct  
**FERMENTATION:** natural with temperature control (indigenous yeast)  
**VESSEL:** Oak tun (100+ years old)

## AGEING

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**LENGHT:** 12 months on the lies  
**VESSEL:** Oak tun (100+ years old)  
**FILTRATION:** Light on earth  
  
**Alc. by Vol.:** 13%  
**Residual Sugar:** 2,4 g/l  
**Total Acidity (H2SO4):** 4,78 g/l  
**Production:** 3800 bottles

## TASTING NOTES

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« ... Aromas of anis and white flowers on the nose with a lively and fresh mouth and long finish»

— Pierre Bernhard



« Respect for nature, people and the wine»