



DOMAIN

Domaine Bernhard Reibel

APPELLATION

Alsace

VINTAGE

2017



REGION

Alsace

ADDRESS Vieux Chemin de Sélestat - 67730 Châtenois - FRANCE

GRAPES

Sylvaner.

FARMING METHOD

Organic

STANDARD



HISTORY

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

TOTAL SIZE: 23ha
PLOT SIZE: 0,20ha
AVERAGE AGE OF THE VINES: 30 years
SOILS: Gravel from plain
YIELD: 70hl/ha
DENSITY: 6500
PRUNING: Guyot (Double)
HARVEST: Hand-picked (15kg cases)

VINIFICATION

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

AGEING

LENGHT: 12 months on the lies
VESSEL: Oak tun (100+ years old)
FILTRATION: Light on earth

Alc. by Vol.: 12,5%
Residual Sugar: 0,2 g/l
Total Acidity (H2SO4): 4,25 g/l
Production: 1300 bottles

TASTING NOTES

« ...Grape fruits aromas on the nose and great freshness on the mouth with good structure and acidity»

— Pierre Bernhard



« Respect for nature, people and the wine»