

Domaine Marcel Deiss Burg 2012



Region:
Bergheim, Alsace

Blend:
Riesling and Gewurztraminer

Farming Practices:
Organic/Biodynamic

SKU 482661

\$59.09*
6 x 750ml

***BCLDB Hospitality Price
(Exclude Taxes)**

****Prices subject to change
without notice**

As a full golden colour, Berg 2012 greets the nose with aromas of licorice, lychees, apricots, peaches, and flowers with notes of sweet spices. The entry is supple and luscious in the mid-palate, driven by flavours of flowers, custard cream, and yellow fruits. Although the 2008 is deceptively tasty, this wine will truly unveil its potential in another 15-20 years. The premier cru vineyard, Burg, features all 13 Alsatian varieties. Sheltered by the valley, Burg receives southern sun exposure, which allows it to grow grapes that create powerful and complex wines. The terroir is comprised of Keuper marls, mudstone and siltstone that date to the Triassic age, interspersed with limestone. Delectable when paired with pan seared foie gras, lobster in butter, or raw oysters.

Established in 1744 in Bergheim, Domaine Marcel Deiss is nestled in the heart of Alsace. Managed today by Jean-Michel Deiss and his son Mathieu, the domaine consists of 26 hectares of hillside vineyards spread over 9 communes. In his wines, Jean-Michel seeks to express the 3 factors that make a wine complete: the grape variety, the vintage and the terroir. The geology, pedology, climate, and technical exploitation of the soil, microfauna and flora are all taken into account during his biodynamic agricultural and vinification process. The commitment and integrity of this domaine allow them to create wines of exceptional quality and authenticity.

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