

Domaine Marcel Deiss Schoenenbourg Alsace Grand Cru 2009



Region:
Bergheim, Alsace

Blend:
Riesling, Gewurztraminer
and Pinot Gris

Farming Practices:
Organic/Biodynamic

SKU 080291

\$98.29*
6 x 750ml

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

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

Aromas of quince, melon, licorice, and slight sulphur nose. The Schoenenbourg saturates the palate with rich honey interlaced with a stone mineralogy. Flavours of honeyed apricot, candied orange peel, beeswax, and lemon curd in the mouth with complex notes of bitters. This wine is rich and intense balanced by a pure clarity of the terroir flavours. The vineyard is grown in southern exposure at the bottom of the valley, in the steep soil of Keuper marls and spreading gypsum. This microclimate is rich in fertilizers and provides the soil with excellent water retention giving this wine its unique characteristics. Fabulous when paired with seared foie gras, shellfish, and caviar after a decade of ageing.

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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