



BIECHER & SCHAAL



GRAND CRU ALTENBERG

“The Ancient Hill”

A true 'Grand Vin' that reflects and emphasises the nature of the terroir even more than the characteristics of the grapes. Old vines of different varieties typical to Alsace are here planted, picked and vinified together, a style of wine making that dates back to the 13th Century. The result is a fabulous, rich, Organic wine to enjoy on its own, or which will partner foie gras to perfection

SOIL The soil is composed of Jurassic fossil-rich limestones and marls. There are Lime, marl and sand, often reddish, very stony, shallow in depth but with quite good water retention capacity.

VINEYARD

This 55 years old vineyard is Just outside the medieval city of Bergheim, the vineyard extends over the steeply sloping south face of the Grasberg hillock, at an altitude between 220 and 330 metres.

Thanks to its south exposure, its distance from the main mass of the Vosges, and the steep slope down to the small Bergenbach, this site has a warm temperate microclimate, with very even temperatures and air moisture.

HISTORY

The pride of Bergheim medieval city, the Altenberg has been renowned for its fine wines since the end of 13th century. Renowned for the blended wines, we are renewing with the honoring tradition with this wine. Gewurztraminer and Riesling are planted, picked, vinified together.

WINE TASTING Rich and mouthcoating. Honey, baked apple and cinnamon flavors easily glide across the palate, buttressed by just enough acidity to keep it from becoming cloying. Might be best with foie gras or cheese. Drinkable now, but should age effortlessly.

