



DOMAINE MARC KREYDENWEISS

PINOT GRIS, GRAND CRU- MOENCHBERG

THE ESTATE: The Domaine Marc Kreydenweiss produces biodynamic wines in Alsace and in the Rhone Valley. The winery has been certified since 1989. Today Kreydenweiss farms a little less than 30 acres of vineyard in Alsace, which include portions of three Grand Cru vineyards: Kastelberg, Moenchberg, and Weibelsberg. Riesling, Pinot Gris and Pinot Blanc dominate the plantings, but Kreydenweiss has other varieties planted, included a small plot of Chardonnay.

THE VINES: The varietal composition is 100% Pinot Gris.

THE SOIL: The Pinot Gris grape variety is ideally situated to this terroir rich in glacial deposits. Glaciers have flattened the hillsides to form this beautiful south-facing basin sheltered from the wind; this was the area that the Benedictine monks from the Altdorf Abbey chose to grow their vines in 1097.

VINIFICATION: The vinification is traditional in ancestral (80-100 years old) oak barrels for 10 months.

PRODUCTION: 300 Cases per year. Biodynamic

TASTING NOTES: Moenchberg produces a powerful wine with delicious aromas of acacia honey, dried fruit, nuts, and quince. Extremely pure, with lovey lenth on the palate, the wine combines fullness and distinction.

