

DOMAINE BOHN CRÉMANT D'ALSACE BRUT



Chardonnay and Pinot Noir. A harmonious crémant with fine bubbles, rejoicing after several long years of aging on the lees. Aromas of almonds, saffron and sandalwood with a mineral, salty freshness. An elegant and complex, dry sparkling white wine that reveals the excellence of its terroir. Excellent as an aperitif. Pair with salmon in sauce, pan-seared scallops or roast fowl. Practicing Biodynamic.

From Reichsfeld, Alsace, France. The soil is schist and volcanic sandstone. The vineyard is at 340m altitude with a south, south-east exposure. The vines were planted in the 1980s. The grapes were harvested by hand and fermented with native yeasts. Minimum 3 years *sur lattes* (sur-lie) before disgorgement. No fining. Earth filtration before bottling.

The Bohn family have been winegrowers for well over three centuries in Reichsfeld, a small village in Alsace, where until recently the local Alsatian dialect was still more common than French. Since taking over the family winery at the age of 18, Bernard Bohn has crafted a unique style of wine on the only outcrop of schist terroir in Alsace. While still in high school, he decided to leave his Jesuit boarding school and enroll in the local winemaking program. With the bare minimum certification in hand, he returned home and announced to his father that he would like to take over the winery. At the time, the domain was spread out over many small parcels in the village, but Bernard had his sights on the Schieferberg, a backbreaking steep slope composed of nearly pure schist, where the Bohn family had constructed a small chapel many years earlier. Through a series of purchases, inherited vineyards, and trades with other winemakers who preferred flatter and easier to work parcels, Bohn managed to cobble together a single 12-acre parcel of old vine Riesling and Pinot Gris. Today, Bernard and his son Arthur farm just over 22 acres & go beyond organic agriculture to incorporate uncommon techniques, such as completely abandoning vineyard plowing & allowing cover crops to coexist to create balance in the vines.

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Tasting Note:

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Chardonnay & Pinot Noir. Harmonious with fine bubbles, aromas of almonds, saffron & sandalwood with a mineral, salty freshness; dry, elegant & complex. Practicing Biodynamic.

Shelf Talker:

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