

DOMAINE BOHN ALSACE 'EN VRAC'



Riesling and Sylvaner. Green apple, lemon, beeswax, minerals and florals. Very fresh, clean and textural with good acidity and minerality. "The label comes from a postcard collector in the village who found this historic image of the Domaine Bohn. It's an homage to the older generations who still transported the wines in barrel on horse-drawn carriages. The wine was delivered "en vrac" (in bulk) . . ." Practicing Biodynamic.

A non-vintage blend of Riesling & Sylvaner, from two consecutive vintages. From Reichsfeld Nothalten in Alsace, France. The soil is schist and sandstone. The vineyard is at 340m altitude with a south, south-east exposure.

The grapes were harvested by hand and fermented with native yeasts. aged for two years in *foudres*, then bottled a *l'ancienne* (the old-fashioned way), unfined & unfiltered.

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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Shelf Talker:

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