

Story

Located in Alsace near Colmar, the estate was founded in 1941 by Aloyse Meyer and has a long story of family hand-over for 5 generations. The estate is now led by Isabelle and her sister Céline. The name « Jospmeyer » came from Hubert (the 3rd generation) who chose to combine his ancestor first name Joseph and the family name because Meyer was very common in the area.

The domain comprises 28ha of vines, settled on 5 different terroirs, and benefits from an exceptional micro-climate. Since 2004, the entire vineyard is cultivated according to organic and biodynamic principles.

Alsace Dream is a nod to the regional emblem, the stork, as seen by the mischievous eye of the artist Raymond Waydelich.

Grape varieties

Blend of Pinot Gris, Pinot Blanc, Pinot Auxerrois and Riesling.

Terroir

Average age of the vines: 35 years

The grapes come from Herrenweg de Turckheim plots. Situated on the alluvial fan of the Fecht river, this terroir is characterised by colluvial deposits of gravel-sand substrate, alluvium, and stones. Similar to the soil of Graves, this terroir produces aromatic, mature, and elegant wines.

Winemaking

The grapes are grown exclusively using organic and biodynamic agricultural practices. They are harvested by hand and pressed whole using the pneumatic technique (for 5-8 hours), and naturally transfer all their aromas to the must. They are left to ferment spontaneously with no addition of enzymes or yeasts, and without chaptalisation. After a fermentation period which varies from one to four months, they are matured either in hundred-year-old oak barrels or in stainless steel vats, depending on each case.

Tasting notes

The nose is open with prominent stone fruit and mineral notes. The attack on the palate is full-bodied and smooth, developing into the acidity and precision of the Riesling. The result is a dry and generously-structured wine.

Pairing suggestions

Cold hams, flammekueche, white meats, meat or vegetable terrines, savoury flans, mixed salads

Serve at 15-16°C when young, 17-18°C at maturity

