

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 « Josmeyer » 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

100% Riesling

Average age of the vines : 40 years

Terroir

Between Wintzenheim and Turckheim these flat alluvian deposits of the Fecht are rich in clay (22%). The soil is predominantly made of sand, shingle, and silt with a high incidence of pebbles and frequent plates of loess. The wines from this vineyard are soft and sensual .

Winemaking

Hand-picked grapes. Slow and gentle pneumatic press in whole-bunch for 5-8 hours to give a clean must and a beneficial amount of skin contact. Transferred to thermo-regulated stainless steel tanks the juice then begin a natural fermentation using only its own natural yeast. After one week, depending the rhythm of the fermentation, the wine is pumped in our old centenary oak cask where it finish its fermentation. After a maturing on fine lies from 4 to 8 months, the wine is filtered and bottled before the heat of summer to preserve the natural carbonic gas (a natural anti-oxidant).

Tasting notes

Dry and thin Riesling with a good balance and classic mineral tones.

Pairing suggestions

To be enjoyed with all types of fish (including sushis), goat cheese, chicken on a creamy sauce...

