

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. The name 'Dragon' is linked to the legend of the Grand Cru Brand de Turckheim which tells the tale of a combat between the Sun and a Dragon, which ended with the latter, mortally wounded, withdrawing to its cave to die.

Grape varieties

100% Riesling

Terroir

Average age of the vines: 40 years

Residual sugar : 3g/l

The grapes come from a unique geographic site considered to be one of the warmest spots in Alsace, to such an extent that, in times gone by, it was even nicknamed 'Little Senegal'. This vineyard, with a soil composed mainly of limestone, is situated in the middle of a rocky cirque, sheltered from the north and east winds. And thanks to its south-facing exposure, the grapes ripen beautifully.

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

With its dry character, this wine unveils generous candied citrus and smoky notes. You are instantly swept up by this nuanced, profound, and incisive register, which lengthens into forthright and elegantly crisp aromas on the palate.

Pairing suggestions

Brings out the best in seafood and other salty foodstuffs. Superb with shellfish, sea and freshwater fish, sushi. Goes well with goat cheeses, and soft rind cheeses such as Comté, mature Gouda, and Parmesan.



Press ratings

93pts Wine Enthusiast – 2016 vintage

93pts Wine Enthusiast – 2015 vintage

90pts Wine Advocate – 2015 vintage

90pts Wine Spectator – 2015 vintage