

Winemaker: Bernard et Arthur Bohn

Region: Alsace

Location: Reichsfeld



Crémant d'Alsace Rosé

BERNARD ET ARTHUR BOHN

Appellation:

AOC Cremant d'Alsace

Farming: Organic

Varietals: 100% Pinot Noir

Age of the vines: 40 years old

Vineyard/Terroir:

Altitude of 820-1,1150 feet with south-eastern exposure. Soil types include volcanic sandstone and schist.

Vinification: 6 days of maceration before fermentation in stainless steel tanks with indigenous yeasts and aged 8 months in old alsatian foudres before bottling for secondary fermentation. Aged on the fine lees for 36 months before being disgorged Brut.

About the winemaker:

Since taking over the family winery at the age of 18, Bernard Bohn has crafted an individually unique style of wines on the only outcrop of schist terroir in Alsace. The Bohn family members have been winegrowers for well over three centuries in Reichsfeld, a small village at the far end of the valley, where until recently, the local Alsatian dialect was still more common than French. Today, Bernard and his son Arthur farm just over 9 hectares and go beyond organic agriculture to incorporate uncommon techniques, such as completely abandoning vineyard plowing and allowing cover crops to coexist to create balance in the vines.

All wines come from their own organically farmed vineyards and



are fermented with native yeast. The Riesling and Pinot Gris are planted on the Schieferberg hill in Reichsfeld, a rare vein of schist in Alsace. Bernard has always believed in the supremacy of schist and releasing wines when they are ready to drink, so the flagship Pinot Gris and Riesling from Shieferberg are often held back in bottle for 6 years or more before release. Bernard has always believed in the supremacy of schist and releasing wines when they are ready to drink