

ALSACE

DOMAINE BOTT-GEYL
BEBLLENHEIM

OVERVIEW | Since 1993, Jean Christophe Bott-Geyl (fourth generation winemaker) has clearly embedded his style unto the family estate in Beblenheim (Alsace). His passion for the search of terroir expression in his wines has led him to biodynamic cultural methods. The vinification is made using indigenous yeast after handpicking and selective sorting of grapes. Jean Christophe Bott-Geyl is fast gaining recognition as a rising star of Alsace winemaking. Bott-Geyl began in 1947, but has reached true greatness under Jean-Christophe's watch. He strives to balance the region's tendency towards overwhelming sugar levels and over-the-top concentration with wines that marry delineated terroir and bright, clean fruit.

VINEYARD AREA: 13 hectares

ANNUAL PRODUCTION: 8000 cases

TOP SITES: *Sonnenglanz, Schoenenbourg, Mandelberg, and Furstentum.*

SOIL TYPES: *schist, limestone, gneiss, and sandstone*

GRAPE VARIETIES: *riesling, pinot gris, gewurztraminer, muscat*

VINEYARD/CELLAR PRACTICES | The domaine subscribes to biodynamic farming techniques. The vines average 30 years of age. Hand-harvesting, gentle pressings, and fermentation using only natural, indigenous yeasts are the norm at this domaine. After fermentation, the wines may spend some time on their lees for up to six months, which helps develop the texture, flavors, and aromas. The wines are also held in bottle for several years before releasing for added complexity and flavor development.

WINES |

Crémant d'Alsace Brut - 50% Chardonnay, 50% Pinot Noir

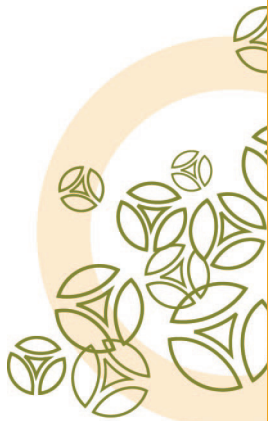
Pinot d'Alsace Metiss - a blend (métiss) of Pinots Blanc, Gris, and Noir as well as Auxerrois (all members of the Pinot family)

Riesling Les Elements

Muscat d'Alsace

Riesling Grafenreben de Zellenberg

Pinot Gris Sonnenglanz Grand Cru



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4755 Colorado Avenue South, Ste A
Seattle, WA 98134
206. 763. 5994
fax 206. 883. 0215

2210 North Lewis Street
Portland, OR 97227
503. 236. 6262
503. 236. 3660 fax