



## JEAN BIECHER MARIE D'ALSACE

**Varietal:** 80% Pinot Blanc, 20% Gewurztraminer.

**Vintage:** 2020

**Origin:** Alsace AOP



### TASTING NOTES

The color is clear with green hints underlining its characteristic freshness. The nose is delicate and appealing with fruity and floral notes of citrus fruits, white flowers, freshly-cut grass. The palate is approachable and delicate, framed around vivid acidity.

### FOOD MATCH

Marie d'Alsace aims to be a perfect introduction to our range of organically farmed Alsace wine. This wine is crisp and refreshing as well as frank and direct by nature. Marie d'Alsace pairs perfectly with charcuterie or with a fuss-free quiche or onion tart.

### AWARDS

International Organic Wine Award 2021: Gold Medal

### ABOUT THE PRODUCER JEAN BIECHER

The Biecher family has been making wine in the heart of Alsace since 1762, generation after generation. The cellar lies in the picturesque village Saint-Hippolyte, in the foothills of the Vosges Mountains, beneath the spectacular Haut-Koenigsbourg castle. Jean Biecher, today run by Olivier Biecher, is the largest producer of organic wines in the region. Their wines are known to be very classic and original in style and reflect the unique area.

### VINEYARDS & WINEMAKING

The Biecher family believes in responsible winemaking from vineyard to cellar. Each organic vineyard never has any chemical or synthetic fertilizers added, while pests are controlled through natural means, e.g. bushes to attract predators.

### TECHNICAL DATA

Certifications: Organic ingredients (EU certification: Organic Wine)

ALC: 12%

RS: 10g/L

Packaging: Glass bottle of 750 ml with screw cap

Bottles per case: 12