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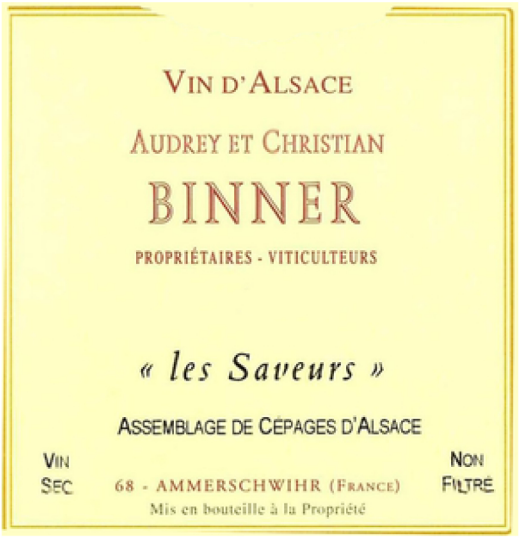
Binner, Les Saveurs Domaine

Producer	Binner
Vendor	Jenny & François Selections
Category	Wine - Still - White
Grape varieties	Riesling, Sylvaner, Pinot Auxerrois, Gewürztraminer, Pinot Gris
Region	Alsace, France
Features	Organic, Biodynamic, No sulfites added
Alcohol by volume	12.5%



Producer information

In Alsace, there is a number of environmentally oriented producers who push the limits for what is technically possible. One of these is Audrey and Christian Binner in Ammerschwihr. These producers grow their grapes organically, but in addition they strive to vinify as naturally as possible with a minimum of sulphur addition, preferable not even at bottling. To manage, one has to make a wine that is as biochemically stable as possible. At Binners, this is accomplished by fermenting as much as sugar as possible, allowing malo-lactic transformation and storing and bottling the wine under reducing conditions keeping some carbon dioxid in the wine at all stages. While the big export houses make wines that are similar year after year, vintages after vintage, Binner offer a range with large variations in tastes and aromas.

The Binner estate was established in 1770 and the family has holdings in two of the most valuable growing sites in Alsace; around the Kaefferkopf Grand Cru and plots in Ammerschwihr. The Binner family owns nine hectares and only six of those hectares are under vine.

The vines average age is 35-years, 40% of the vines are over 60 years old, and many rows are nearing 100. Pinot Gris, Pinot Noir, Grand Cru Riesling, Gewurztraminer, Pinot Auxerrois and Muscat make up the varieties utilized by this estimable domaine.
The steep vineyard sites have been chemical free for nearly twenty-five years and they are surrounded by nature. The grapes are hand harvested very late for Alsace, early to mid-October, and yield fully ripened fruit that lends their wines a complexity of aromatics and flavors.