Jenny & François Selections
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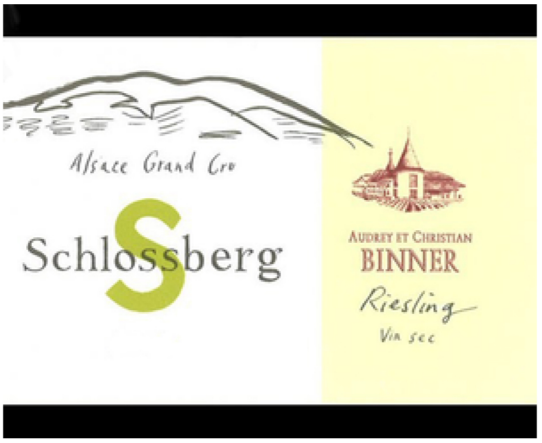
Binner, Schlossberg Riesling

Producer	Binner
Vendor	Jenny & François Selections
Category	Wine - Still - White
Grape variety	Riesling
Region	Alsace, France
Appellation	Alsace
Features	Organic, Biodynamic



Product information

Soil: Steep soils—light granite & heavy slit on granite.

Vinification Method: All grapes are hand-harvested in October & undergo a long slow press. The juice sees a low temperature fermentation & the wine is aged in 100 year old barrels on fine lees for 11 months. No chemical yeast are added to the wine. The wine is bottled without filtration. All wines are held at the vineyard until Christian Binner decides that they are ready for release.

Tasting Note: Notes of petrol, white fruits, mineral freshness with a beautiful balance and length.

Pairing: Moderately spicy Asian dishes, grilled chicken, pork chops, seafood, shellfish, cold cuts, artisan pâté, rabbit quiche & hearty garden salads.

Producer information

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.