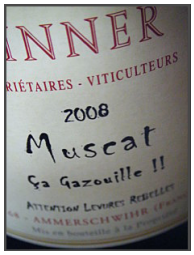
Binner



Alsace

Muscat ça Gazouille

White

ALSACE

Certified Organic (Ecocert)
Biodynamic Practices

Varietals
Muscat

Soil

Heavy silt loess

Age of Vines

Pairing
Vegetables, terrines and fresh goat cheeses

The Binner estate was established in 1770 & the family has holdings in two of the most valuable growing sites in Alsace; around the Kaefferkopf Grand Cru & plots in Ammerschwihr. The family owns 9 hectares, with six under vine. Pinot Gris, Pinot Noir, Grand Cru Riesling, Gewurztraminer, Pinot Auxerrois & Muscat make up the varieties utilized by this domaine. Riesling Ammerschwihr steep vineyard sites have been chemical free for nearly 25 years & are surrounded by nature. Hand harvested very late for Alsace, early to mid-October. The fully ripened fruit lends the wines a complexity of aromatics & flavors.

Muscat ça Gazouille:

Vinification: 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: Pale lemon in the glass with floral aromas and hints of minerals and ginger spice. Classic muscat, dry on the palate with a slight effervesence and vibrant aciditiy.