



1215 Wine Bar & Coffee Lab

Domaine Binner, "Saveurs Macérés" 2022

Varietal:

Chasselas, Auxerrois, and Pinot Blanc,
Gewurztraminer, Pinot Gris, Riesling

Region:

Alsace, France

Farming:

Practicing Organic

Soil Type:

Clay, Loam, Gravel

Fermentation:

Concrete

Dry/Sweet:

Dry

Body:

2/5

Acid:

3/5

Tannin:

1/5

ABOUT THE WINE

The Binner family has been making wine in the Ammerschwihr region of Alsace since 1770! The current owner and winemaker, Christian, took over the business in 1999, and on the side of the Domaine Binner wines makes another one of our favorite lines of wines out of Alsace, Les Vins Pirouettes! And doubling down on the sustainability of the wines' ecological impact, Christian's girlfriend Michele makes oils and cosmetics from the leftover grape seeds and bits from the winemaking process!

This particular cuvee came about from a particularly tough harvest, "Christian opted to buy some grapes from a friend in a neighboring village, whose vineyards are in conversion to organic farming. He then blended those with grapes from a vineyard that belongs to his friend and neighbor Laurent, on a site that they have been farming together since 2020. Those vines are on gravel providing freshness and fluidity and clay-loam soils giving structure and length to the wine." - Jenny & Francois Selections, Importer

So, it's a blend from several plots of quite a few different grapes, some of which were macerated on the skins, giving this wine an orange appearance and structured mouthfeel. It's complex and extremely food friendly, making it perfect for the holiday dinner table.

Complex and unconventional this skin-contact Alsatian wine is brimming with bruised apple, lemon curd and green olive flavors. Very food friendly!

