

Maison Robert Olivier Edelzwicker Blanc

THE FACTS

COUNTRY: France

REGION: Alsace

APPELLATION: Alsace

CEPAGE: 26% Riesling, 25% Gewurztraminer, 22% Silvaner, 17% Pinot Grigio / Gris, 5% Pinot Blanc, 5% Muscat

WINEMAKING: Vineyards in northern Alsace, near Epfig. Minimal intervention, fermented with natural yeast and a minimum of sulfites.

AGING: Aged in stainless steel to preserve freshness

THE STORY

Maison Robert Olivier was created by the renowned Alsace producer Jean Biecher, currently managed by Olivier Biecher, as an homage to his father Robert. Maison Robert Olivier is cooperation between organic wine growers and small scale producers within and outside the Alsace area. Maison Robert Olivier is a so called "Vin Nature" – Natural Wine. The basic idea is to alter the wine as little as ever possible, therefore the grapes are 100% organic (certified Biodynamic), and no or very limited sulfites have been added.

THE ADJECTIVES

OVERALL: Crisp and refreshing

AROMAS / FLAVORS: Floral notes, hints of ripe peach, yellow pear, red apple, almond and honey.

MOUTHFEEL: Minerally and elegant

THE SELLING POINTS

Demeter certified, minimum intervention, organic/biodynamic.

SUSTAINABILITY: Certified Biodynamic, Vegan

PAIRINGS: Seafood, white meat, Asian cuisine, as an aperitif.

