



GRANDS CRUS

GRAND CRU MUENCHBERG

Riesling is the preferred grape variety of Muenchberg.

As early as the 12th century, the Cistercian monks of the nearby Baumgarten Abbey cultivated vines on the Muenchberg. Hence its name, which means "monks' mountain" in Alsatian.




A late-ripening noble grape variety such as Riesling reaches a rare fullness in this privileged climate. And as the fertility is low, the vine produces few grapes: it concentrates its qualities.

Sheltered from rain and western winds by the Ungersberg, a Vosges sandstone hillock that rises to 901 m, the Muenchberg follows the curves of a crescent to better welcome and retain the sun. Situated on both sides of a south-facing valley, it benefits from a unique microclimate on its 17.70 hectares.

The soil and subsoil are made up of 250 million year old sediments, dating back to the Permian period. These are poudingues, conglomerates and breccias with often altered elements: volcano-detrital deposits, sometimes rich in tuffs and volcanic ashes. These stony and sandy soils provide a poor soil, but with excellent drainage and rapid heating.

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The great strength of Moenchberg is that it produces fruity, rich and complex wines from their earliest youth, both for great dry wines and splendid sweet wines. They can be recognized by their generous bone structure, perfectly balanced by an incisive acidity that gives them a note of freshness, even in hot vintages.

The specificities of the wines:

Moenchberg gives its wines a regular, massive and enveloping acidity. This acidity and the precocity of this terroir bring a salinity, a length and a power that can be recognized year after year. The fruitiness of the wine is expressed through typical aromas of grapefruit and mango, even fruit jelly in its youth.

It is only after four to five years of ageing that the wines of Moenchberg offer the taster more complex aromas, notes of flint and spices.

This is the sandstone variant of the marl-limestone terroir. It is still tertiary scree whose pebbles are sandstone this time. The marl gives power to the wine while the sandstone lightens it. More generous than on an exclusively sandstone terroir, the wine's aromas are more complex than on a marl terroir.

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