

Domaine Eugène Meyer

Alsace

The history of the Alsace wine region can be traced back to the Roman legions who introduced the art of vine cultivation and winemaking to the left bank of the Rhine. In the Middle Ages, these wines were among the most famous and also the most expensive in Europe, where they graced the tables of princes. Medieval growers guarded the reputation of their wines by the imposition of very strict rules regarding production and the grape varieties selected.

Domaine Eugene Meyer is a family enterprise, making wine since 1620. The vineyards have an excellent southeast exposure and a dry, sunny climate. These are prime conditions for slow ripening of the grapes, developing long lasting aromas. Alsatian wines are usually consumed young, from six months to five years after the harvest. The wines are always presented in their typical bottle; the elegant distinguished Alsace “flute”.

Domaine Eugene Meyer has been cultivated according to the bio-dynamic method since 1969. Bio-dynamics respect nature and environment by eliminating all synthetic chemical products in the vineyard. They are certified by Demeter for biodynamic methods as well as Ecocert for organic production.

Pinot Blanc

Well-balanced, supple and racy, this elegant wine represents the happy medium within the range of Alsace wines. Dry and fresh with a citrus fruit nose and a suggestion of elderflowers.

Riesling

A noble wine, with delicate fruitiness and a bouquet of great finesse. The perfect choice with fish and white meats.

Gewurztraminer

Robust, full bodied yet elegant, its bouquet envelops the nose and its marvelous flavor fills the palate. Sumptuous with exotic dishes and strong cheeses, as a superior aperitif and with dessert.

Pinot Gris

Pleasant and elegant, it uses its roundness to suit a range of tastes. An opulent wine with distinct acidity that's good with pasta, white meats and roasts. This is a rich and aromatic wine that also can serve as an aperitif or to accompany exotic dishes.