

L'Arche

Marcel Deïss



LOCALITY: FRANCE – Alsace

APPELLATION: Vin de France

GRAPE VARIETY: Co-plantation of 60 forgotten Alsatian varieties, the majority of which are not accepted by the Alsace AOC

WINEMAKER: Mathieu Deïss and Jean-Michel Deïss

VINEYARD: Planted in 2008, this small “conservatory” plot in the Altenberg Grand Cru of Bergheim is rooted in limestone-clay and sandstone soils. The cuvée, named L'Arche (The Ark), is a nod to Noah's Ark—symbolizing a reunion of over 60 “lost” grape varieties of Alsace. This wine embodies the Deïss family's passionate commitment to preserving floral biodiversity, which has largely been forsaken in the wake of industrialization, standardization, and agricultural conformity.

VITICULTURE: Certified organic by AB and biodynamic by Demeter.

WINEMAKING: The juice from the current vintage is blended with the off-dry wine of the previous year. Fermentation then occurs spontaneously with ambient yeasts, and sulfur is added only at bottling (if any at all).

AGING: Aged for 12 months or more in stainless steel or amphora.

BOTTLING: Neither fined nor filtered. Bottled with a Vinolok glass stopper. Sweetness Level: 0 out of 4 – Dry

