

# Dom Schoech Sylvaner Kayserberg

## THE FACTS

COUNTRY: France

REGION: Alsace

APPELLATION: Alsace

CEPAGE: 100% Sylvaner

WINEMAKING: 1-3 month fermentation in stainless steel; no fining - diatomaceous earth and plate filtration

AGING: 6-12 months sur lie in stainless steel

## THE STORY

The Schoech family can trace its roots in the vineyards of Ammerschwihr back to 1650. The current estate was established in 1971 on the edge of the village and retains the name Maurice Schoech, although today the domaine is run by his sons, Jean-Léon and Sebastien Schoech. The estate produces 25 different cuvées from 11 hectares of vines, 70% of which are located in prime hillside locations and harvested manually. All of the parcels are in and around Ammerschwihr except for one 0.5 ha plot in the famed Rangen de Thann vineyard, which is 15km south of the village. Including this little gem, a total of four hectares are planted in Grand Cru vineyards, with about 2.5 hectares in Kaefferkopf and 1 hectare in Mambourg.

## THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Vegan, Natural Fermentation

