



JEAN BIECHER
& FILS
ALSACE

Organic Wine





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Marie d'Alsace "Organic" A.O.C. ALSACE

Marie d'Alsace

Fine blend of different varieties, Marie d'Alsace aims to be a perfect introduction to our organic range.

Tasting notes of Marie d'Alsace Organic Jean Biecher & Fils

Appearance : the colour is clear, revealing green tinges, thus emphasizing its characteristic freshness.

Nose : the nose is fresh and light. It offers a bouquet that is discreetly fruity and floral: citrus fruits, white flowers, freshly cut grass ...

Palate : the mouth is open and pleasant, structured around a thirst-quenching freshness.

Food and wine : Marie d'Alsace offers a light and delicate touch as an accompaniment to all shellfish (oysters, scallops, clams, etc.), as well as fish, charcuterie, or simply enjoyed on its own. Appreciated like this, it is ideal as an easy-drinking summer wine.



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Pinot Blanc "Organic" A.O.C. ALSACE

History of the Alsace Pinot Blanc

Also called Klevner (not to be confused with the Klevener of Heiligenstein that corresponds to the Savagnin Rose grape variety), it is the white version of Pinot Noir. It was only as the result of a congressional decision at Chalons in 1896 that this varietal was distinguished from Chardonnay. It was first identified in 1895 as the white version of Pinot Noir by Pulliat in Chassagne-Montrachet, and then in 1896 by Durand at Nuits-Saint-Georges. Pinot Blanc and the varietal Auxerrois (also referred to as Auxerrois de Laquenexy) are frequently referred to under the same designation Pinot Blanc or Pinot. This varietal is often used in the production of base wines for Crémant d'Alsace.

Tasting notes of Pinot Blanc Jean Biecher & Fils

Appearance : Pale yellow in colour with hints of green. The wine is clear and brilliant.

Nose : The nose is fresh and delicately fruity, offering notes of peaches and apples, with floral hints.

Palate : Pinot Blanc opens quickly. Pleasant and soft, with medium acidity, it represents a solid middle-ground within the range of Alsatia wines.

Food and wine pairing with Pinot Blanc Jean Biecher & Fils

Pinot Blanc can easily accompany starters or main courses. It pairs well with simple dishes such as fish, white meats, poultry and egg-based dishes (omelettes, eggs benedict, quiches, etc.). It is also delicious with soft cheeses



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Riesling "Organic" A.O.C. ALSACE

History of the Alsace Riesling

Riesling is the Rhineland's ultimate varietal and the Rhine Valley is recognized the world over as its birthplace. Some experts believe it was the argitis minor wine grape in Roman times, and its culture goes back to the Roman occupation.

Tasting notes of the Riesling Jean Biecher & Fils

Appearance : Pale yellow in colour, with bright green tinges that emphasize its characteristic freshness.

Nose : The bouquet is elegant and racy, with delicate fruity aromas (lemon, citronella, grapefruit, peach, pear, stewed fruits...) and flowers (white flowers, limeblossom, white nettle...). It also offers aromas of anise, cumin, liquorice and fennel seeds.

Palate : This dry wine displays great vertical structure. It is characterized by intense freshness that can be appreciated from start to finish, whilst the mid-palate is defined by opulence and richness. The body, both racy and delicately fruity, makes this wine an ideal partner for haute cuisine.

Food and wine pairing with the Riesling Jean Biecher & Fils

Renowned as one of the best white grape varieties in the world, Alsace Riesling is an excellent food wine. In addition to pairing naturally with traditional Alsace dishes such as Choucroute and pork-based dishes, it has a natural affinity with fish and shellfish, such as scallops, gracefully highlighting the salty, almost iodene flavours of the sea. It is also delicious with poultry, white meats and even goat's cheese.



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Pinot Gris "Organic" A.O.C. ALSACE

History of the Alsace Pinot Gris

According to celebrated legend, around 1565, vines were brought from the town of Tokay, Hungary by the Baron Lazare of Schwendi, who served the Austrian house during its conflict against the Turks. A landowner in Bade and Alsace, he ordered that these vines be planted in Kientzheim (where his castle remains today as property of the Brotherhood of Saint Etienne).

Tasting of the Pinot Gris Jean Biecher & Fils

Appearance :

Pinot Gris has a lovely yellow-gold or even amber colour.

Nose : Generally less intense, yet with great aromatic complexity, Pinot Gris often develops distinctive smoky notes: aromas of forest floor, burnt vine shoots, mushrooms, moss, dried fruits, apricot, honey, beeswax, and gingerbread. Given its inherent discretion, Pinot Gris benefits from decanting a few moments before being served, in order for its complexity to be fully appreciated.

Mouth : This is a noble wine that offers great substance, an admirable, lively roundness that tends toward a slightly sweet opulence, but always underpinned by delightful freshness. It is the balanced intensity that makes it so attractive

Food and wine pairing with the Pinot Gris Jean Biecher & Fils

Alsace white wine that most successfully accompanies dishes most often intended for red wines.

Game, veal, pork and poultry, particularly when served with rich sauces, roasts, kidneys, mushrooms, risotto, polenta, etc. make this an ideal autumn pairing wine. In Alsace, it is the perfect match to the regional pork and potato speciality Baeckeoffe.



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Gewurztraminer "Organic" A.O.C. ALSACE

History of the Alsace Gewurztraminer

Gewurztraminer is a particularly aromatic selection of an old grape variety that has always been recognized in Alsace as Traminer rose.

Tasting notes of the Gewurztraminer Jean Biecher & Fils

Appearance : Its colour is intense, yellow with light golden highlights.

Nose : A rich and exuberant aromatic palette characterizes Gewurztraminer. The bouquet is intense and complex, offering an explosion of exotic fruits (lychee, passion fruit, pineapple, mango), flowers (notably rose), citrus (orange peel) and spices (gingerbread, peppermint, cloves and pepper). Frequent aromas of honey and ripe fruits also contribute to giving these wines an incomparably rich nose.

Palate : This is a full-bodied wine, with solid structure and a round fullness. With Gewurztraminer, the freshness is always more subtle than with other Alsace grape varieties. In tasting this wine, one rediscovers the complete aromatic palette, often with the addition of liquorice.

Food and wine pairing with Gewurztraminer Jean Biecher & Fils

Typical of the wines of Alsace, Gewurztraminer pairs beautifully with spicy dishes and strong cheeses such as Munster, and equally well with foie gras and the most intensely flavoured aromatic herbs and spices. In addition, it is the ideal partner for Asian cuisines such as Chinese, Indonesian, Vietnamese, Malaysian, Thai and Indian...



Organic Wine

Pinot Noir "Organic" A.O.C. ALSACE

History of the Alsace Pinot Noir

Even though Alsace is known predominately for its white wines, there are numerous documents relating to the stocks of abbey cellars and to wine taxes raised by the Church of the Middle Ages, alluding to considerable quantities of red wine. Among the 40 grape varieties cultivated during this era, Pinot Noir figures most prominently. Surprisingly, a decline in production began at the end of the 16th Century and the only localities in Alsace to preserve the tradition of red wine were Ottrott, Saint Léonard, Boersch, Saint Hippolyte, Rodern and Marlenheim. What is today considered a novelty in the region is in reality a legacy of the past that is becoming increasingly successful.

Tasting notes of Pinot Noir Jean Biecher & Fils

Alsace Pinot Noir is a fresh wine revealing flavours of cherry, raspberry and blackberry, and soft tannins. Partially aged in wooden barrels, it is a complex and structured wine with more pronounced colour and flavours evocative of ripe fruits or leather.

Food and wine :Red meats and game call for red Alsace Pinot Noirs revealing dark red colour and intense cherry flavours. Overall, Alsace Pinot Noir pairs well with white meats and poultry, certain cheeses, and because of its mellow tannins, can even accompany fish beautifully. International cuisines should not be overlooked as suitable partners: Middle Eastern and Moroccan dishes (hummus, tabouleh, lamb tagine and couscous) are an excellent match for these wines, as are less sweet chocolate desserts and desserts based on red fruits or berries.