



**JEAN BIECHER
& FILS**

GRAND CRU KAEFFERKOPF

Gewurztraminer



Our Organic wines are made in accordance with principles of organic farming, which excludes the use of artificial chemical fertilizers, pesticides, or herbicides. The goal is to produce quality wines and valuing the expression of one's terroir, promoting positive interactions between soil, climate and plants. The organic approach is the logical outcome of a process of environmental protection, appreciation of the capacity of the terroir and the development of a very typical product.

History & Terroir

The Kaefferkopf terroir was already mentioned as of 1338 in a land registry belonging to the Pairis abbey land registry in Ammerschwahr.

Its Terroir is characterised by a complex geological substrate. In the upper part, the vineyard mostly sits on granite – magmatic granite from northern Kaysersberg, and two-mica granite to the south. The north-south facing fault area delimits a sagging compartment at the bottom of the slope which reveals sandstone from the Vosges, shelly limestone as well as Keuper-unit clay. The shared characteristic of all these soils is their saturation in calcium and magnesium

Wine Tasting

Kaefferkopf is a multi-faceted terroir that produce intense, nuanced and complex Gewurztraminer. Kaefferkopf Gewurztraminer is intense, full-bodied and complex. It expresses spicy notes with a round attack on the mouth. It is also marked by fresh acidity with a beautiful, delicious finish. The elegant balance is due to the harmony between the lingering, generous attack along with the fresh finish.