the tippler club

producer: domaine marcel deiss **vintage:** 2012

wine maker: jean-michel deiss

grape varietal: auxerrois, pinot blanc, pinot gris, etc.

where it's from: alsace, france

tasting notes: medium - full bodied, fruit driven
+candied mango +lychee +amaretto

story: the domaine consists of 27 hectares across a variety of soils and microclimates. jean-michel (marcel's grandson) is one of the leaders in the biodynamic movement and has a primary focus on making wines taste like the terroir they have grown in. if he had his way, he would not tell his customers what grapes they were drinking, as he feels this is too simple and will never fully express the wine within.

this wine comes from a field blend, which is an old way of planting vineyards. it was the instinct of vignerons, who didn't have instruction, didn't read about it, but instead they looked for diversity. this diversity brought harmony. deiss plants the vines quite densely, which forces the roots to burrow deep into the ground, and ultimately reduces variation from climate irregularities.

but sometimes the variation is a good thing. when jean-michel first started, he would make textbook wines, that lacked emotion. after continuing for 3 years, he began to deconstruct his certainties, and has since decided that you need a vineyard that struggles and fights for survival. at 65,000 vines/hectare (average is roughly 6,000 vines/hectare) these grapes have definitely struggled!