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Founded in 1854 by Aloyse Meyer, the house of Josmeyer is now run by long time associate, Christophe Ehrhart, who is in charge of viticulture, assisted by the fifth generation of the founding Josmeyer family: Isabelle and Celine. Situated amid the communes of Wintzenhiem, Turkheim and Wettolsheim, the Josmeyer domaine covers an area of 25 ha, of which 5 are the slopes of the AOC Grand Cru Brand and Hengst vineyards.



Having worked their vineyards on organic principles for many years, since 2000 the Domaine has moved towards a full conversion to biodynamic culture in accordance with their conviction that “the pursuit of excellence in harmony with the earth” will express both terroir and varietal character more dramatically. Soft, sensual wines are produced from the flat alluvial deposits in the valley, whilst the combined calcareous and marl soils of the 360 metre high Hengst vineyard yield rich, full bodied wines and those from the deep granite soil of Brand are incisive and fine-structured. Artificial chemicals and fertilisers are prohibited and the soil is maintained by mechanical cultivation and green cover. The average age of the vines is 25 years and with hard pruning and the use of only natural fertilizers, yields at Josmeyer are far lower than the average for Alsace.





BIODYNAMIC ARTISTS' SERIES

Jean Meyer conceived the idea of expressing the character and style of a wine and its terroir through the visual expression of art in 1987. Since then, every two years, he has selected works by local artists to use as labels for four grape varieties from his premium range. The years 2009/10 are the eleventh edition of this series.

Pinot Blanc 'Mise du Printemps' 2010

Varietal: 100% Pinot Blanc
Alcohol: 12.5%
Residual Sugar: 4.4 g/l
Oak-ageing: Unoaked
Closure: Natural Cork

TASTING NOTE: Bottled in Spring as its name indicated, the variable weather conditions experienced during the growing season for this vintage resulted in one of the smallest harvests in decades and concentrated wines with high acidity. The note has concentrated ripe fruits (apricot and peach) which follow through on the palate. The mouth is well balanced, with fine acidity and roundness. There is a long, fresh aftertaste.



Riesling 'Le Kottabe' 2009

Varietal: 100% Riesling
Alcohol: 12.5%
Residual sugar: 5 g/l
Oak-ageing: Unoaked
Closure: Natural Cork

TASTING NOTE: Yellow gold in colour. A perfumed and rich nose with grapefruit concentration. Citric notes arise on the palate which is round and balanced with good balancing acidity. A long and elegant finish.



Pinot Gris 'Le Fromenteau' 2009

Varietal: 100% Pinot Gris
Alcohol: 13.5%
Residual sugar: 6 g/l
Oak-ageing: Unoaked
Closure: Natural Cork

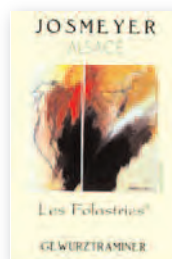
TASTING NOTE: Straw yellow in colour. Elegant nose with smoky bacon and yeasty characteristics. Ripe and fat palate with intense black fruits predominating. A good, ripe varietal style with a concentrated finish.



Gewurztraminer 'Les Folastries' 2008 (2009 to follow)

Varietal: 100% Gewürztraminer
Alcohol: 13.0%
Residual sugar: 14 g/l
Oak-ageing: Unoaked
Closure: Natural Cork

TASTING NOTE: Colour yellow green. A restrained and stylish varietal nose. Good fruit weight with notes of rose petal and spice, with fine intensity and grip. A Typical dry Josmeyer Gewurztraminer.



BIODYNAMIC SINGLE VINEYARD

Riesling Dragon 2007



Varietal: 100% Riesling
 Alcohol: 13.0%
 Residual sugar: 5 g/l
 Oak-ageing: Unoaked
 Closure: Natural Cork

TASTING NOTE: Named after a sheltered area in the Brand GC vineyard, reputed to be a Dragon's lair, whose warmth is reflected in the rich, flavours of Riesling grapes grown there. The wine is fresh and elegant on the nose with peach and crystallised citrus notes. The mouth is ample and dense, with a long expansive finish.



BIODYNAMIC PRESTIGE SELECTIONS

Pinot Blanc 'Les Lutins' 2008



Varietal: 50% Pinot Blanc -
 50% Pinot Auxerrois
 Alcohol: 12.5%
 Residual Sugar: 8 g/l
 Oak-ageing: Unoaked
 Closure: Natural Cork

TASTING NOTE: Yellow green in colour. The nose is redolent of white peach, cherry, plum and citronella. The ample palate reveals high notes of citrus with a subtle suggestion of sweetness, underpinned with minerality. A dense, fat wine with a well pronounced acidity. Ages well.

Riesling 'Les Pierrets' 2004



Varietal: 100% Riesling
 Alcohol: 13.0%
 Residual Sugar: 6 g/l
 Oak-ageing: Unoaked
 Closure: Natural Cork

TASTING NOTE: Yellow with green tints. A restrained nose with fine fresh lime fruit. Long and concentrated on the palate with taut acidity and fine length.



Gewurztraminer 'Les Archenets' 2000



Varietal: 100% Gewürztraminer
 Alcohol: 13.5%
 Residual sugar: 14 g/l
 Oak-ageing: Unoaked
 Closure: Natural Cork

TASTING NOTE: Yellow-gold in colour. A brilliantly intense and smoky nose with great perfume and complexity. Hugely powerful, ripe palate with good balancing acidity. Stylish and very long and drinking beautifully.

Pinot Gris '1854 - Fondation' 2008



Varietal: 100% Pinot Gris
 Alcohol: 13.5%
 Residual sugar: 7 g/l
 Oak-ageing: Unoaked
 Closure: Natural Cork

TASTING NOTE: Drawn from vines of which the oldest were planted in the 1930s. Shiny mid yellow in colour. Huge black fruit intensity and richness on the palate with great concentration and serious weight. Impressive length and balance.

BIODYNAMIC GRANDS CRUS AND 'H'

Pinot Auxerrois 'H' Vieilles Vignes 2008



Varietal: 100% Pinot Auxerrois
 Alcohol: 13.5%
 Residual Sugar: 3 g/l
 Oak-ageing: Unoaked
 Closure: Natural Cork

TASTING NOTE: Although grown on the Grand Cru Hengst vineyard, the Pinot Auxerrois varietal cannot claim this status in Alsace. Nevertheless this is a wine with grand cru quality. Very pale yellow green. The nose is still tight, indicative of the wine's youth, but has notes of greengage, pear and apple. The good Hengst structure and austerity shows through on both nose and palate.

Riesling Grand Cru Hengst 2008



Varietal: 100% Riesling
 Alcohol: 12.5%
 Residual Sugar: 9 g/l
 Oak-ageing: Unoaked
 Closure: Natural Cork

TASTING NOTE: Bright, medium yellow with green tints. Great Hengst minerality on the nose with smoky overtones to underlying peach, lemon and lime. There is spice and richness on the palate, which is countered with serious but ripe austerity. A broad, dry and impressively long finish.

Riesling Grand Cru Hengst 'Samain' 1997



Varietal: 100% Riesling
 Alcohol: 13.0%
 Residual Sugar: 4 g/l
 Oak-ageing: Unoaked
 Closure: Natural Cork

TASTING NOTE: A deep yellow-green in colour. The ripe nose is reminiscent of crystallized exotic fruits. On the palate, it is direct and elegant with remarkable fullness and concentration. The wine is both elegant and deep.

Gewurztraminer Grand Cru Hengst 2007



Varietal: 100% Gewürztraminer
 Alcohol: 15.0%
 Residual sugar: 19 g/l
 Oak-ageing: Unoaked
 Closure: Natural Cork

TASTING NOTE: A fine yellow gold. Fat and rich on the nose, underpinned with the minerality of Hengst. On the palate, there is lively perfume and richness balanced with serious and tight acidity. Fine balance and fruit leads to an elegant satisfying finish.

Pinot Gris Grand Cru Brand 2004



Varietal: 100% Pinot Gris
 Alcohol: 14.0%
 Residual Sugar: 12 g/l
 Oak-ageing: Unoaked
 Closure: Natural Cork

TASTING NOTE: Yellow gold in colour. A fine, focused and earthy nose opens on smoky notes to apricot and honey. Very poised and elegant. There is broad palate weight, with balancing acidity and medium length. Though full and rich, the sugar is not that evident. The finish is long and fine.





BIODYNAMIC SWEET WINES

Pinot Gris Sélection de Grains Nobles 1989



Varietal: 100% Pinot Gris
Alcohol: 13.0%
Residual sugar: 70 g/l
Oak-ageing: Unoaked
Closure: Natural Cork

TASTING NOTE: A warm honey yellow colour. Crystallized fruits, dried apricot, honey and liquorice dominate the nose. Sharply etched, intense flavours of spice, fig, liquorice and apricot. Tangy and spicy at the core. A remarkably long aftertaste saturates the palate with a flavour of dried apricots.

Gewurztraminer Grand Cru Hengst Vendange Tardive 2001.



Varietal: 100% Gewurztraminer
Alcohol: 12.5%
Residual sugar: 50 g/l
Oak-ageing: Unoaked
Closure: Natural Cork

TASTING NOTE: Reticent but pure aromas of smokey spices, clove and mint. A dense palate with a fresh, pure mineral character with compelling flavours of yellow fruits and spices. A long, firm finish belying its 50 grammes of residual sugar, which linger as notes of honey and mild spices.



Riesling Grand Cru Hengst Vendange Tardive 2001



Varietal: 100% Riesling.
Alcohol: 12.5%
Residual sugar: 50 g/l
Oak-ageing: Unoaked
Closure: Natural Cork

TASTING NOTE: This rare cuvée is only produced in exceptional years. Aromas of fresh and dried apricot and peach skin. An off dry version of a vendange tardive with a tight balance, with flavours of crystallised lemon peel and confectioner's sugar. Highly aromatic and fine on the very long finish. A limited quantity of 1995 vintage is still available.