Define TRADE

CHARLES FREY

Alsace | France

THE STORY

Located in Dambach-la-Ville within Alsace's Bas-Rhin region, Domaine Charles Frey spans 14 hectares and has been a pioneer in organic and biodynamic viticulture since 1997. The estate cultivates a diverse range of grape varieties, including Sylvaner, Pinot Blanc, Riesling, Gewurztraminer, Muscat, Pinot Gris, and Pinot Noir.

They implement cover cropping, planting various flora between vine rows to enhance soil structure and attract beneficial insects. Natural preparations, such as silica and horn manure, are applied at specific times to stimulate vine vitality. These treatments are meticulously prepared using rainwater and energised through a stirring process to create vortices, ensuring the preparations are potent and effective.

In 2010, the estate constructed a bioclimatic, above-ground cellar using natural materials, designed with dimensions adhering to the golden ratio to promote a harmonious environment. Fermentations utilise indigenous yeasts, reflecting the authentic expression of their terroir. Post-fermentation, wines mature on fine lees in either wooden casks or stainless-steel tanks, depending on the varietal and desired profile.

Bottling aligns with the lunar calendar, typically occurring from April to September, to harness natural rhythms that may influence wine stability and quality.

'**Macération**' is predominantly Gewurztraminer with a touch of Muscat, this skin-contact wine ferments on skins for two weeks with native yeasts, followed by nine months of aging in 600L barrels. Bottled unfiltered with minimal sulfur addition, it showcases depth and aromatic complexity.

WINES

Pinot Gris Les Eléments

Type	White	Vintage	2018
Alc.	13.5%		

Riesling Granite

Type	White	Vintage	2023
Alc.	12.5%		

Maceration

Type	White	Vintage	2023
Alc.	13.0%		

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