

VIN D'ALSACE
GRAND CRU



Valentin
ZUSSLIN

Established in 1691 by M. Jodocus CISLE (former name of Zusslin), Domaine Valentin ZUSSLIN is now run by two generations of the Zusslin family who are following in the footsteps of their forbears. Marie Zusslin and Jean Paul Zusslin (sister and brother) have managed the company since 2000.

The winery is based in Orschwihr, South of Colmar, and the vines are planted on the slopes of the Bollenberg, Clos Liebenberg and Grand Cru Pfingstberg.

In 1997 the domaine converted to biodynamic viticulture. Most of the work in the vineyard and in the cellar is done by hand, this allows the grapes to express the full potential and the unique terroirs of the Domaine.

Domaine ZUSSLIN in figures:

- Total production per year: 90,000 bottles
- Annual production of Grand Cru wines: 3000 bottles
- Ageing potential: 15 to 20 years
- Average yield: 25 hl/ha in Grand Cru Pfingstberg, 50 hl /ha in Clos Liebenberg
- Total planted area: 16 ha (39 acres)
- 3 terroirs and 9 grape varieties
- 13th generation

Official certifications for biodynamic viticulture :

- ECOCERT SAS FRANCE
- DEMETER the trademark for products from Biodynamic® production
- BODIVIN www.bodivin.com International biodynamic wine growers association (SIVCBD)
- Member of "Return to Terroir" Association. www.Biodynamy.com



Valentin ZUSSLIN
(1927-2011)



Jean-Paul ZUSSLIN



Marie ZUSSLIN



Arlette ZUSSLIN



Jean-Marie ZUSSLIN



Biodynamic Farming

Pioneered in 1924 by Rudolph Steiner in response to the concerns of farmers who were worried about the health and fertility of their soils, biodynamics is a cultivation method that involves more than simply prohibiting the use of synthetic chemicals.

Biodynamic agriculture is a holistic system that puts the greatest emphasis on the health of the soil. The aim is to make sure that it is properly balanced and to create the right conditions to ensure harmony between the earth, the plant and the environment.



Grand Cru Pfingstberg

Clos Liebenberg

The Cellar

ORSCHWIHR

This healing process favors:

- Better improvement in the quality of the soil due to the presence of a large variety of living organisms.
- Better anchorage of the plant with denser, more developed and deeper roots.
- Better development of leaves and flowers by providing the energy required for a harmonious development of fruit.



Bollenberg

The vineyards

1/ Bollenberg

A Natural reserve for the animals and wild plants

This vineyard belongs to the famous "Landes Seches" (dry moorland) above Rouffach, an extraordinary area rich in biodiversity, with some unique flora and fauna. The soil is composed of clay and limestone but as well rich in iron minerals such as the hematite. Thus explaining the reddish-brown color on almost the whole vineyard. This ancient site contains deposits dating from the Oligocene period around 23 million years ago.

The calcareous parts (conglomerates) are of torrential origin. The marly parts on the east side come from marine deposits. On the east side (planted with Pinot Noir, Muscat and some Riesling) there is also loess, a rich powdery soil deposited during the Ice Age. The grapevine thrives here.

As for the fauna, there is no lack of wildlife on this dry hill. Among the common birds there is yellow bunting, which nests in the bushes and the vines, linnet, skylark and hoopoe, as well as lizard and the stripy snail, *Bulimus Radiatus*.



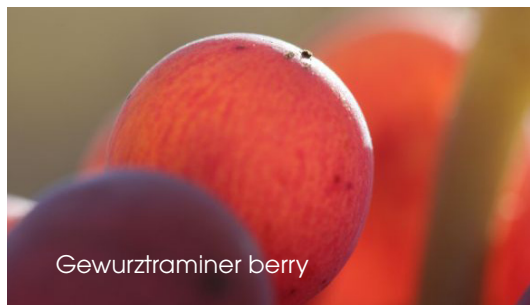
This area is a paradise for photographers and botanists, who come from all over Europe. Many different species of butterflies have their home here and over 150 plants : orchids, wild carnations, vineyard tulips, grape hyacinths, star of Bethlehem and many more bloom in this magical place.

The Bollenberg soil is particularly suited for Pinot Noir. In Alsace, Pinot Noir is the only permitted red grape variety and accounts for 12% of our own vineyard. Rigorous selection of the best grapes enables our family estate to produce a wine of great concentration with ripe red fruit aromas.

The mineral rich calcareous soil is also suited for our Riesling, giving it a striking palette of aromas, a good structure with pronounced minerality when young and great aging potential. Early in the morning, we often have dew, sun and wind in the afternoon: these are the perfect conditions for development of the noble rot. All of our Gewurztraminer & Muscat late harvest and botrytis-affected grapes come from the Bollenberg.



Dry moorland



Gewurztraminer berry

2/ Clos Liebenberg

A monopoly of the Zusslin family

Clos Liebenberg (or the "lovely hill") sits on 3.5 ha (8,7 acres) of slopes facing Southeast, right on the edge of the Grand Cru Pfingstberg. It is planted with Riesling on terraces.

This unique place is completely enclosed by hedges and stone walls. It creates a perfect microcosm with a rich biodiversity.

In 2003, we started using horses again to work the vineyards and since February 2012, Sesame, a Comtoise carthorse, joined the Zusslin team.

The result of our growing method and careful selection is a wine with great complexity, elegance, power and concentration. On the palate, it is focused and straight. The final has a pronounced acidity with a pleasant freshness that gives depth and persistence.

For us it is at a level of a Grand Cru.



Pure and crystalline, fruity on the nose and with a touch of salinity on the palate, Clos Liebenberg is a candidate for ageing in your cellar - a wine for gastronomy.



3/ Grand Cru Pfingstberg

The Grand Cru Pfingstberg benefits from an ideal micro-climate: South-Southeast orientation, 300 meters (900 feet) high, protected from the rain and winds by the Vosges mountains. The Riesling is perfectly suited here in this ancient terroir formed over millions of years. A terroir whose mineral components confer enormous aromatic complexity to the wines.

This Grand Cru accounts for over 10% of the total 220 ha (543 acres) of Orschwihr's vineyards.

The soil is made of clay and sandstone. The vineyard is so steep that it is necessary to build terraces, reinforced by sandstone walls.

The reputation of the Pfingstberg dates back from 1299, when the knight Richard of Epfig gifted it to the Unterlinden Convent.

Valentin Zusslin, our grandfather, planted this vineyard in the 50's, knowing that Riesling would be in perfect harmony with this particular terroir.



Riesling Grand Cru Pfingstberg berry

The elegant Pfingstberg always carries a distinctive nose of honey mixed with citrusy aroma, a generous mouthfeel, almost mellow in some vintages and a minerally tang to the long finish.



The cellar

The natural way to produce great Alsatian wines

At Domaine Valentin Zusslin, the ripe grapes are hand-harvested with multiple passages through the vineyard. They are placed in traditional wooden tubs or small crates to avoid bruising.

The crop also undergoes a second strict and manual selection. Immediately after, the clusters are slowly and gently pressed for several hours. The result is a must of very high quality.

The juice is then transferred by gravity control to tanks. In the vats the alcoholic fermentation takes place naturally with indigenous yeasts.

The wines age in traditional large oak casks from the Alsace Vosges mountains and are left on their fine lees for up to two years. The oval-shaped barrel ensures the smooth and harmonious maturation of each cuvee.

The wine is bottled after twelve to twenty-four months of ageing and stored in a temperature controlled cellar until it expresses its full potential. At the Domaine, the wines are released only when they are ready for immediate consumption or for additional cellaring.

We do not interfere during the fermentation and the ageing of our wines. We do not use any synthetic chemicals or treatments. A very low dose of sulfur before bottling is used to preserve some of the wines, not all.

Some of our wines are 100% NATURAL: no chemicals, no added sulfites, no additives, just 100% GRAPES – it seems so logical!

Our philosophy is to respect nature, the environment, the seasons and the natural process of winemaking.

This process creates pleasurable wines full of vitality.



Wine and food pairing

CRÉMANT AOC Alsace Zusslin

The best wine for your party ! As an aperitif, or with sushi, sashimi, oysters, grilled fish, sole, trout, caviar, terrine etc.

Alsace Réserve Valentin (blend)

Our refreshing and fruity blend, good everyday drinking with appetizers, salads, grilled prawns or a piece of Comté.

Clos Liebenberg SYLVANER

From old vines planted in the 50s by Valentin Zusslin in Clos Liebenberg. A wine with pronounced minerality, for salads, oysters and appetizers.

Bollenberg / Bollenberg Harmonie PINOT NOIR

This Pinot Noir is a real delight with fried squid, marinated salmon, fish terrine, grilled sardines, mackerel, whitebait, Provence-style tuna, curried monkfish or with saffron, or serve it with red meat, roast poultry, grilled meats and vegetables, game, couscous, lamb tajine and all kinds of hard cheese.

RIESLING Bollenberg, Clos Liebenberg, GRAND CRU Pfingstberg (dry, racy and complex)

Ideal with fish (caviar, marinated, smoked or pan-fried salmon, fish terrine, blue trout, fish grilled or cooked in cream or Riesling sauce, grilled sardines, mackerel, whitebait, cod fillet, whiting, sole, squid) or with shellfish (oysters, prawns, mussels, dressed crab, pan-fried scallops) or with sushi or sashimi.

GEWURZTRAMINER

Bollenberg, Prestige and VENDANGES TARDIVES

The powerful, fruity and spicy aromas of Gewurztraminer Bollenberg Prestige pair well with blue cheese, Munster, Maroilles, Pont-l'Évêque, Livarot.

Gewurztraminer Vendanges Tardives (late harvest) goes best with hard, mature cheeses like aged Gouda, Comté, Parmesan, or, if you prefer a dry wine: Riesling Grand Cru Pfingstberg.

PINOT GRIS Cuvée Jean-Paul and Bollenberg

Very nice with roast poultry, veal, mushroom risotto, fondue chinoise, goat's cheese, Chaource, cheese-cake. Hard or semi-hard cheese: Comté, Beaufort, Gruyère, Appenzeller.



DOMAINE ZUSSLIN

offers high quality wines from living soils, designed to please the most demanding palate.

When we harvest the crops from our living soil, it is not just the grapes but the whole strength and vitality of the plant that is captured – this is what bio dynamics is all about!



Text: Marie Zusslin and Sue Style

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Special thank to Sue Style, Jessica and Geoffroy Ducroux for their help on this brochure

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