



## Domaine Martin Schaetzel

### Introduction to Alsace :

- Riesling, Gewurztraminer, Pinot Blanc and Pinot Gris are the four main varieties.
- Alsace is the northernmost wine region of France.
- Alsatian culture, food and winemaking are a mix of German and French influences.
- Alsace is the only region in France that labels its wines by grape variety.
- There are 50 Grand Cru Vineyards in Alsace.
- “Cuvee Reserve” in Alsace often refers to the winemaker’s largest production, introductory level wine.

### **Domaine Martin Schaetzel:**

- All wines are 100% Organic. No chemicals are used in the vineyards or in the wines.
- Since 1997 the property has been ‘Biodynamic’ – a sort of super-organic farming method.
- Producer Jean Schaetzel is also a teacher and a leading proponent of organic methods in Alsace.
- He grows wine on 48 acres.
- Jean Schaetzel makes as many as 20 separate wines each year from bone dry to late harvest sweet.
- His Pinot Blanc is one of the ‘house’ wines at Thomas Keller’s Napa Valley Bouchon.
- These are natural wines that contain low levels of sulfites.

### **Alsatian Wines and Food:**

Hugh Johnson compares the weight and structure of Alsatian whites to grand cru burgundy saying “these are wines for food”, but what foods?

#### Riesling

- Wonderfully fresh sashimi. Vietnamese and Thai cuisine with a bit of spice. Roast pork.

#### Gewurztraminer

- Munster cheese is a classic pairing. Salt cod and Gewurtz is remarkable.

#### Pinot Blanc

- Chicken prepared in white sauces and many pork dishes.

#### Pinot Gris

- Foods with bright citrus flavors and a bit of spicy heat.



### More on Alsace:

- Alsatian vineyards are lodged between the Vosges Mountains on the west and the Rhine river to the East. The mountains tend to block rain clouds, leading to one of the hottest, most sunny climates in France.
- Food and wine are an integral part of life in Alsace. Alsatian chefs boast the highest number of Michelin Stars for outstanding cuisine of any region in France.
- Alsatian wines, made from the classic German varieties are often bigger and more robust than their German counterparts. This is due in part to the laws which allow Alsatian producers to chaptalize, or add sugar before fermentation. As a result the alcohol content of Alsatian wines is usually between 10 and 13% where German Rieslings are often 8-10%.
- Alsace has the highest number of organic and biodynamic producers in France. Other notable Alsatian wine makers include Olivier Humbrecht of Domaine Zind-Humbrecht and Jean-Michel Deiss of Marcel Deiss.



### Domaine Martin Schaezel

- Jean Schaezel is one of the leading proponents for organics in Alsace. He feels that the cleaner the vineyard, the cleaner the flavors in the bottled wine. He has encouraged organic and biodynamic winemaking techniques to many of his neighbors including Zind-Humbrecht.
- These wines spend a long time on their lees increasing natural defenses against oxidization. In bottle they can be left open for 2-5 days with little sign of deterioration, especially the Grand Crus.



- Jean believes great wine reflects its place of origin. He produces different wines from each of his parcels to show how varied sub-soils create different flavors. Try the Riesling Kaefferkopf and the Kaefferkopf Granit and you'll see. The Kaefferkopf comes from a limestone outcropping in the middle of a field of granite. The same grapes in the same year taste and feel totally different.
- A 2003 Schaezel Grand Cru Riesling from Schlossberg paired with a carpaccio of hamachi tuna with at Spiaggia was divine. The minerality of the riesling and depth of the fish complimented the citrus notes in both the wine and the fennel infused olive oil. One more example of why many consider Riesling the noblest white variety.

For more information, food pairings and the history of the Domaine, please visit:

[www.candidwines.com/martinschaetzel.html](http://www.candidwines.com/martinschaetzel.html)

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