

Ziegler-Mauler & fils, Mittelwihr



Domaine Ziegler Mauler & Fils is located at the center of Mittelwihr, a little village in Alsace 11 kilometers north of Colmar, known as the driest city in France. Philippe Ziegler and his family are the third generation of winegrowers and have 5 hectares in Mittelwihr (and its grand cru Mandelberg), Riquewihr, Kaysersberg, Ammerschwihr and Kientzheim (and its grand cru Schlossberg).

Although not certified, the domain is organic. More than half of the vines are more than 35 years old and the oldest vines are more than 55 years old. The soil at Mittelwihr is clay-limestone (marne), which gives the wine structure, fat, spicy aromas, power and length.

In Riquewihr, the wines are clay-marly. Wines from this *terroir* are long-lasting; the soil confers on them power and complex aromas. The vines in Kientzheim and Kayserberg are on granite soil which produces wines of great freshness, with floral aromas which evolve towards a fine minerality in the aging process.

Harvesting is done completely by hand, usually three weeks in the month of October. The wine is pressed in a pneumatic press for gentle handling. Fermentation is in oak barrels or in stainless steel vats completely thermal-regulated. The dry wines are stirred and aged on their lees from October until May. The wines of the domaine are known for their richness and their power. Ziegler's motto is: "un art, une passion, un terroir."

The Wines

- *Riesling*: The grapes are from Mittelwihr from vines that are more than 45 years old. The nose has notes of lemon. In the mouth there is plenty of structure accompanied by a balanced acidity.
- *Riesling Schlossberg*: The grapes are from Kientzheim in its granite soil with vines more than 35 years old. The nose is intense with ripe fruits, pineapple and exotic fruits. In the mouth, the wine is rich, fruity and ripe.
- *Pinot Gris*: The grapes are from Mittelwihr in clay soil from vines more than 30 years old. In the nose, the wine is slightly smoky and, after aeration, opens into aromas of undergrowth. In the mouth, the wine is rich and fat with a good acidity.
- *Pinot Blanc*: The grapes are from Mittelwihr from vines more than 45 years old. The nose is floral and toasted; the flavors are fresh with floral aromas.
- *Gewurztraminer*: The grapes are from Mittelwihr from vines more than 45 years old. The nose is intense and spicy. The mouth is very rich and round with fruit and spice aromas.
- *Cremant d'Alsace*: This is 100% chardonnay which is only produced in great years; the vines are more than 35 years old. In the nose, the wine has buttery, brioche and faint toasted notes. In the mouth, the wine is fresh without an excess of gas, opulent and long in the finish. It makes an elegant apéritif.