

NATTY WINE



ANNIE KOEBERLÉ AND A FRIEND PREPPING THE CHEESE FOR FLAMMKUCHEN AFTER A FRIDAY VENDANGE.

ON THE SHORE: MULLER-KOEBERLE

DUE TO LIMITED AVAILABILITY OF REEFER CONTAINERS, THESE WINES TOOK FOREVER TO LAND, BUT ALL 12 CUVÉE'S ARE HERE NOW AND DANCING THEIR WAY DOWN THE EAST COAST. GET TO KNOW ALL ABOUT THEM ON PAGE 4.

HISTORIC TERRACES RESERVE WINES

THREE CUVÉES PARTICULIÈRES FROM 2020 JUST ARRIVED HAILING FROM THE ESTATES MOST EXTREME VINEYARD. AGED IN BARREL AND BOTTLE TO PRECISION, THESE LIMITED 'MEDITATION WINES' ARE PERFECT FOR FOOD PAIRINGS.

MEET THE NEIGHBORS: B Ä U M R A W A

DAVID KOEBERLÉ HAD BEEN USING HIS EX-LANGENBERG LIEUX-DITS VINEYARDS FOR YEARS TO MAKE WINE FOR AN ALSATIAN PRIVATE LABEL PROJECT, BUT IS NOW RELEASING THEM WITH HIS ESTATE NAME ON THE LABEL.

DOMAINE MULLER-KOEBERLÉ
CLOS DES AUBÉPINES

HISTORIC TERRACES OF THE LANGENBERG

When David Koeberle gained ownership over his family estate from 2010-2014 in partnership with his mother Annie Koeberlé, he initiated a progressive approach to vinifying and bottling all of their own grape production in tandem with a clear shift in regenerative agriculture and experimental vinification that would change their farm forever. Despite the farm undergoing a long and colorful metamorphosis, David still sought to maintain his great grandfather Eugene Muller’s perpetual focus on and fascination with their heirloom “cru” vineyard, the ‘Clos des Aubépines.’

The vineyard was known entirely as *Geissberg* until 1961 when Eugene Muller and his future son-in-law Jean Kœberlé shocked the village by reconstructing the eroded historic terraces and expanded the vineyard upwards towards the forest line with tractors to form a natural enclosure to distinguish the unique granite substrate soil composition (mica, quartz and feldspars) from surrounding property.

In place of the free-standing Sylvaner vines that had been suffering in this location, Muller & Kœberlé planted American rootstocks grafted with a massale selection of Pinot Noir that they brought from Burgundy. For hundreds of years, Saint-Hippolyte had been one of the four Alsatian villages revered for red winemaking, while Pinot Noir’s presence in the hills dates back to medieval times. The reconstruction of this Clos wasn’t just setting the stage for future rebellious farmers in the family, but was also their way at the time of returning to one of many abandoned Alsatian traditions.

In 1990, Jean Kœberlé built out the last of the lost terraces from the forest line and planted Gewurtztraminer, Pinot Gris and Riesling in 91’ and 94’. Their venerated enclosure now extends over 10 hectares on the southern-facing top ridge of the Langenberg Lieux-dit at 450 masl, right under watch of the omnipresent Haut-Kœnigsbourg Castle. The illuminated castle hovering in the mist at night gives auspicious and ghostly, or appears aglow with enchantment on a sun-kissed autumn day when the vine leaves have changed to yellow and red; depending on the day, the view from the village switches from one Disney classic setting to another.



LOOKING UP AT THE LANGENBERG LIEUX-DIT TOWARDS THE HISTORIC TERRACES.

THE WINES



“GEWURTZTRAMINER” 2020

Type: Orange Wine.
Variety: *Gewurtztraminer*
Appellation: A.O.C. Alsace Lieu-dit Langenberg.
Vines: 34 years old.
Vineyard: Organic-cert, Demeter biodynamic, 440 masl - South.
Winemaking: 5 days maceration, temp-controlled fermentation, slow hydraulic pressing, aged a year in steel tanks on fine lees from 16°C and 18°C. Moved by gravity into 220 L exhausted barrels for a year of aging.



“PINOT GRIS” 2020

Type: Amber Wine.
Variety: *Pinot Gris*
Appellation: A.O.C. Alsace Lieu-dit Langenberg.
Vines: 34 years old.
Vineyard: Organic-cert, Demeter biodynamic, 440 masl - South.
Winemaking: 5 days maceration, temp-controlled fermentation, slow hydraulic pressing, aged a year in steel tanks on fine lees from 16°C and 18°C. Moved by gravity into 220 L exhausted barrels for a year of aging.



“RIESLING” 2020

Type: Macerated White Wine.
Variety: *Riesling*.
Appellation: A.O.C. Alsace Lieu-dit Langenberg.
Vines: 31 years old.
Vineyard: Organic-cert, Demeter biodynamic, 450 masl - South.
Winemaking: 5 days maceration, temp-controlled fermentation, slow hydraulic pressing, aged a year in steel tanks on fine lees from 16°C and 18°C. Moved by gravity into 220 L exhausted barrels for a year of aging.



Organic Certified, Demeter Biodynamic, Vin méthode Nature
Spontaneous Fermentation, zero additives..
Hand-picked, Unfiltered, Unfined

Domaine Muller-Koeberlé cultivates 27 total hectares of vineyards surrounding his home and cellar in the village of Saint-Hippolyte in central Alsace, France; right beneath the border of Bas-Rhin in the Haut-Rhin. The farm was founded as a winemaking estate in 1961, and has been managed by the 3rd and 4th generations David Koeberle and his mother Annie since 2014.

After converting the entire estate to biodynamic and developing a unique rhythm in the cellar, David employed a creative approach to utilize the large amount of grapes they produce by vinifying a cornucopious collection of cuvées; parcel co-ferments, varietal wines, cremants, fruit wines and even a solera.

One of David's first major agricultural projects was planting small forests and fruit trees within the vineyards that needed exposure to biodiversity the most. They now practice agroforestry on their entire estate, but it all started the vines in the valley south of the Langenberg lieux-dit that now go into the new 'Bäum Rawa' cuvées.



"Schlossreben" - (2022) - AOC Alsace - Cuvée Parcellaire

Type	Wine - Still - White
Region	Saint-Hippolyte, Bas Rhin - Alsace, France
Varieties	<i>Riesling, Gewurtztraminer</i>
Notes:	Grapefruit - Orchard Fruit - White Pepper - Roses - Mineral-Driven.



"Burgreben" - (2022) - AOC Alsace - Cuvée Parcellaire

Type	Wine - Still - White
Region	Saint-Hippolyte, Bas Rhin - Alsace, France
Varieties	<i>Riesling</i>
Notes:	Melon - Pineapple - Soft Acidity - Petroleum - Honey - Citrus Peel..



"Symbiose" - (2022) - AOC Alsace

Type	Wine - Still - Rosé
Region	Saint-Hippolyte, Bas Rhin - Alsace, France
Varieties	<i>Riesling, Auxerrois, Pinot Blanc, Pinot Gris, Muscat, Gewurtztraminer.</i>
Notes:	Strawberry - Aromatic Herbs - Nectarine - Baking Spices - Rosehips.

The first estate plot that was managed agroecologically (building of small forests within the vines, no fewer than 280 trees, bushes, and shrubs have been planted per hectare to create a natural balance on the site.



"Mobylette" - (2022) - AOC Alsace

Type	Wine - Still - Rosé
Region	Saint-Hippolyte, Bas Rhin - Alsace, France
Varieties	<i>Riesling, Auxerrois, Pinot Blanc, Pinot Gris, Muscat, Gewurtztraminer, Pinot Noir.</i>
Notes:	Cranberry - Roses - Peach - Black Cherry - Lively.

A deep rosé... or light red? It works for any occasion with any crowd. We've opened these at family dinners and dinners with wine professionals and witness the same love for this wine in both circumstances.



Organic & Biodynamic Practices
Spontaneous Fermentation, no additives..
Hand-picked, Unfiltered, Unfined



“Geiss” - (2021) - AOC Alsace - Cuvée Parcellaire

Type	Wine - Still - Red
Region	Saint-Hippolyte, Bas Rhin - Alsace, France
Varieties	<i>Pinot Noir</i>
Notes:	Aniseed - Cherry - Red Currant - Raspberry - Freshness.



“Geiss” - (2022) - AOC Alsace - Cuvée Parcellaire

Type	Wine - Still - Red
Region	Saint-Hippolyte, Bas Rhin - Alsace, France
Varieties	<i>Pinot Noir</i>
Notes:	White Pepper - Cherry - Red Currant - Raspberry - Freshness.



“Bigarrure” - (2020) - AOC Alsace

Type	Wine - Still - White
Region	Saint-Hippolyte, Bas Rhin - Alsace, France
Varieties	<i>Riesling, Pinot Gris</i>
Notes:	Orchard Fruits - Honey - Aromatic - Herbaceous - Creamy Bubbles.

Direct press Riesling and Pinot Gris in steel tanks. After a year of aging, full cluster Pinot Gris from the following harvest is added to the mass to restart fermentation prior to bottling.



“Casimir” - (2020)

Type	Fruit Wine - Sparkling - White
Region	Saint-Hippolyte, Bas Rhin - Alsace, France
Varieties	<i>Mirabelle Plums, Riesling, Hemp.</i>
Notes:	Tropical Fruits - Almonds - Orange Blossom- Freshness.

A base of mirabelle plum wine macerated with hemp flowers for two weeks. The following year, full cluster Riesling grapes were added to the mass to restart fermentation) Disgorged to remove sediment. The hemp, plums and grapes are all cultivated on the estate.



“Saint-Hippolyte Rouge” - (2019) - AOC Alsace - ‘Vielles Vignes’

Type	Wine - Still - Red
Region	Saint-Hippolyte, Bas Rhin - Alsace, France
Varieties	<i>Pinot Noir</i> (50 y.o. vines)
Notes:	Ripe Red Fruit - Grilling Spices - Herbaceous - Silky Tannins.

The vines are from the original 1961 lower terraces in the ‘Clos de Aubepines.’
2 years aging in 220 L barrels.





Organic & Biodynamic Practices
Spontaneous Fermentation, no additives..
Hand-picked, Unfiltered, Unfined



“Langenberg Pinot Gris” - (2020) - AOC Alsace - ‘Clos des Aubepines’

Type	Wine - Still - Orange
Region	Saint-Hippolyte, Bas Rhin - Alsace, France
Varieties	<i>Pinot Gris</i> (50 y.o. vines)
Notes:	Black Cherry - Prunes and Raisins - Complex - Vanilla - Silky. 5 days of maceration, then 2 years in oak barrel with no topping up. The bacterial flor arrives on the surface after 3 months. Contains some visible sediment.



“Langenberg Gewürtztraminer” - (2020) - AOC Alsace - ‘Clos des Aubepines’

Type	Wine - Still - Orange
Region	Saint-Hippolyte, Bas Rhin - Alsace, France
Varieties	<i>Gewürtztraminer</i>
Notes:	Fresh Roses - Lychee - Chestnut Honey - Baking Spices - Soft Tannins. 5 days of maceration, then 2 years in oak barrel with no topping up. The bacterial flor arrives on the surface after 3 months.



“Langenberg Riesling” - (2020) - AOC Alsace - ‘Clos des Aubepines’

Type	Wine - Still - Orange
Region	Saint-Hippolyte, Bas Rhin - Alsace, France
Varieties	<i>Riesling</i> (50 y.o. vines)
Notes:	Apricots - Honeysuckle - Almonds - Light oxidative notes - Mineral-Driven. 5 days of maceration, then 2 years in oak barrel with no topping up. The bacterial flor arrives on the surface after 3 months.



“Renard” - (2021) - Gewürtztraminer AOC Alsace Grand Cru - Gloeckelberg

Type	Wine - Still - Orange
Region	Saint-Hippolyte, Bas Rhin - Alsace, France
Varieties	<i>Gewürtztraminer</i>
Notes:	Peach - Roses - Fresh Thyme - Lychee - Saline Acidity. 5 days maceration and fermentation in steel tanks, then finishes aging one year in a foudre. Grapes are from a nearby Grand Cru characterized by pink sandstone in the soils. The vineyards location has limited rainfall and promotes early ripening and perfect maturity almost every year.



Baüm Rawa : "Litron" - (2020) - 1 Liter

Type	Wine - Still - White
Region	Saint-Hippolyte, Bas Rhin - Alsace, France
Varieties	<i>Chardonnay, Riesling, Pinot Blanc, Auxerrois.</i>
Notes:	Crowd pleaser! Closest thing to an Edelzwicker blend that David produces.



Baüm Rawa : "Orange" - (2022)

Type	Wine - Still - Orange
Region	Saint-Hippolyte, Bas Rhin - Alsace, France
Varieties	<i>Gewürztraminer, Muscat, Riesling.</i>
Notes:	5 days maceration full cluster, steel tanks.



Baüm Rawa : "Pet' Nat" - (2020)

Type	Wine - Sparkling - White
Region	Saint-Hippolyte, Bas Rhin - Alsace, France
Varieties	<i>Riesling 2020, Pinot Gris 2021.</i>
Notes:	Riesling direct press 2020 in steel tanks, then 24 hours maceration with full-cluster Pinot Gris 2021 right before bottling as a Pet-Nat; no disgorgement.



Baüm Rawa : "Violet" - (2020)

Type	Wine - Still - Light Red
Region	Saint-Hippolyte, Bas Rhin - Alsace, France
Varieties	<i>Pinot Noir, Riesling, Muscat, Gewurztraminer, Pinot Gris, Auxerrois, Pinot Blanc.</i>
Notes:	7 days maceration, co-fermented in steel tanks.