



LANGENBERG CRU VINEYARD

DOMAINE MULLER-KOEBERLÉ

Region: St. Hippolyte - Central Alsace; Haut-Rhin, France

Terrain: Southern-facing eastern foothills of the Vosges Mountains, under watch of the Haut-Kœnigsbourg Castle.

Total vineyard area: 27 ha w/ 6,000 trees/shrubs planted throughout vineyards (viti-forestry).

Other: Forest, fruit orchards.

Annual Production: 80,000 Bottles

Cellar manager: David Koeberlé

Agronomist or agricultural manager: David Koeberlé

Employees: 4 Full-time

Seasonal Workers: 4

Employee Contract: CDI

Seasonal Contract: CDD

Certifications: Organic, Demeter Biodynamic, Vin Methode Nature, Viti-Forest

Agricultural Labor Transparency Agreement:

Agreed - If agreed, a full and thorough review takes place of onsite part-time and seasonal labor, compensation and treatment of laborers hired through contracted cooperatives, as well from any offsite properties that the winemaker may purchase grapes from. This review repeats formally every other year but is a constant supervision and is subject to documentation (contracts, payment evidence), production facility and farm visits during moments of seasonal labor, non-interrogative interviewing of laborers as well as importer participation in harvest every other year depending on proximity to our Italian office.



"Renard" 2020 Grand Cru Gewurtztraminer

DOMAINE MULLER-KOEBERLE - "Geiss" 2021

Alsace AOC - Pinot Noir - Red Wine

Production

Bottles produced: 7,000

Vineyard: Schlossreben.

Vineyard Surface: 3 ha.

Soil: Granite

Exposure of rows: South

Altitude: 260 m

Varieties: *Pinot Noir*

Rootstock: 3309, 101-114, S04, 61-49

Vine Training: Guyot

Average age of vines: 35 years

Plant Density: 4,000 per ha.

Yield per Vine: 35 hl/ha

Treatments: TCO (Vermicompost soaked in oxygenated water, amino acids are added to feed yeast and bacteria. For optimal seeding, sugar cane molasses is added). Dry sulfur and wet copper used in homeopathic doses.

Fertilizers: 'Engrais vert' - Green manure (crucifer, legumes, cereals), bovine manure only on new plots. Foliar fertilizer made from nettle and alfalfa from vineyards.

Harvest mode: Manual in small boxes

Certifications: Organic, Demeter Biodynamic,
Vin Méthode Nature



DOMAINE MULLER-KOEBERLE - "Geiss" 2021

Alsace AOC - Pinot Noir - Red Wine

Vinification

Pre-press processing:

None; full-cluster maceration w/ stems.

Pressing mode: Slow hydraulic press
at 1 bar then 1.7 bars over 10 hours.

Fermentation vessel: Steel tanks

Maceration: 7 days

Yeasts: Indigenous yeast only

Sulphur dioxide: None added.

Filtering: None

Fining: None

Steel refinement: 8 months

Barrel aging: None

Refinement in the bottle: 2 months

Bottle type: Alsatian flute

Cap in: Natural Portuguese Cork

Analysis

Acidity: 6.3 g/L

ABV: 13.53%

PH: 3.63

R. Sugar: 1.7 g/L

Total SO2: 4 mg/l



La Geiss + Spätzle at an orobic goat show

DOMAINE MULLER-KOEBERLE - "Mobylette" 2021

Alsace AOC - Rosé Wine

Production

Bottles produced: 6,000

Vineyard: Bruchwegreben / Burgreben.

Vineyard Surface: 5 / 4 ha.

Soil: Granite / Granite

Exposure of rows: SW / SW

Altitude: 250 / 290 m

Varieties: Riesling, Auxerrois, P. Blanc, P. Gris, Muscat, Gewurztraminer, P. Noir.

Rootstock: 3309, SO4 gravesac / 3309

Vine Training: Guyot

Average age of vines: 40 / 38 years

Plant Density: 4,000 / 4,000 per ha.

Yield per Vine: 40 / 35 hl/ha

Treatments: TCO (Vermicompost soaked in oxygenated water, amino acids are added to feed yeast and bacteria. For optimal seeding, sugar cane molasses is added). Dry sulfur and wet copper used in homeopathic doses.

Fertilizers: Engrais vert' - Green manure (crucifer, legumes, cereals), bovine manure only on new plots. Foliar fertilizer made from nettle and alfalfa from vineyards.

Harvest start date: 9/15/21

Harvest mode: Manual in small boxes

Certifications: Organic, Demeter Biodynamic, Vin Méthode Nature



DOMAINE MULLER-KOEBERLÉ - "Mobylette" 2021

Alsace AOC - Rose Wine

Vinification

Pre-press processing:

None; full-cluster maceration w/ stems.

Pressing mode: Slow hydraulic press
at 1 bar then 1.7 bars over 10 hours.

Fermentation vessel: Steel tanks

Maceration: 5 days co-maceration.

Yeasts: Indigenous yeast only

Sulphur dioxide: None added.

Filtering: None

Fining: None

Steel refinement: 6 months

Barrel aging: None

Refinement in the bottle: 2 months

Bottle type: Alsatian flute

Cap in: Natural Portuguese Cork

Analysis

Acidity: 5.85 g/L

ABV: 13.31%

PH: 3.42

R. Sugar: 1.4 g/L

Total SO₂: 16 mg/l



Our first cellar visit at Muller Koeberlé

DOMAINE MULLER-KOEBERLE - "Rainette" 2020

Alsace AOC - Pet-Nat Wine

Production

Bottles produced: 6,000

Vineyard: Kappelreben.

Vineyard Surface: 1.7 ha.

Soil: Granite

Exposure of rows: Southwest

Altitude: 250 m

Varieties: *Riesling, Muscat*

Rootstock: *S04, Kober 5bb*

Vine Training: Guyot

Average age of vines: 50 years

Plant Density: 4,000 per ha.

Yield per Vine: 50 hl/ha

Treatments: *TCO (Vermicompost soaked in oxygenated water, amino acids are added to feed yeast and bacteria. For optimal seeding, sugar cane molasses is added). Dry sulfur and wet copper used in homeopathic doses.*

Fertilizers: 'Engrais vert' - Green manure (crucifer, legumes, cereals), bovine manure only on new plots. Foliar fertilizer made from nettle and alfalfa from vineyards.

Harvest mode: Manual in small boxes

Certifications: Organic, Demeter Biodynamic,
Vin Méthode Nature



DOMAINE MULLER-KOEBERLE - "Rainette" 2020

Alsace AOC - Pet-Nat Wine

Vinification

Pre-press processing:

None; full-cluster maceration w/ stems.

Pressing mode: Slow hydraulic press
at 1 bar then 1.7 bars over 10 hours.

Fermentation vessel: Steel tanks

Maceration: 1 day

Yeasts: Indigenous yeast only

Sulphur dioxide: None added.

Filtering: None - **Fining:** None

Steel refinement: 12 months

Sparkling Method: After 1 year of
Riesling in tank, Muscat must is added to
start refermentation in bottle.

Refinement in the bottle: 6 months

Bottle type: Sparkling

Cap in: Crown

Analysis

Acidity: 6.17 g/L

ABV: 12.26%

PH: 3.26

R. Sugar: 2.8 g/L

Total SO2: 11 mg/l

Pressure: 4.8 Bars @ 68 F



Rainette 2020 in the cave tasting room.

DOMAINE MULLER-KOEBERLE - "Symbiose" 2020

Alsace AOC - Rosé Wine

Production

Bottles produced: 6,600

Vineyard: Bruchwegreben.

Vineyard Surface: 5 ha.

Soil: Granite

Exposure of rows: Southwest

Altitude: 250 m

Varieties: *Riesling, Auxerrois, P. Blanc, P. Gris, Muscat, Gewurztraminer.*

Rootstock: *S04 gravesac, 3309*

Vine Training: Guyot

Average age of vines: 40 years

Plant Density: 4,000 per ha.

Yield per Vine: 40 hl/ha

Treatments: *TCO (Vermicompost soaked in oxygenated water, amino acids are added to feed yeast and bacteria. For optimal seeding, sugar cane molasses is added). Dry sulfur and wet copper used in homeopathic doses.*

Fertilizers: *'Engrais vert' - Green manure (crucifer, legumes, cereals), bovine manure only on new plots. Foliar fertilizer made from nettle and alfalfa from vineyards.*

Harvest mode: Manual in small boxes

Certifications: Organic, Demeter Biodynamic, Vin Méthode Nature



DOMAINE MULLER-KOEBERLE - "Symbiose" 2020

Alsace AOC - Rosé Wine

Vinification

Pre-press processing:

None; full-cluster maceration w/ stems.

Pressing mode: Slow hydraulic press
at 1 bar then 1.7 bars over 10 hours.

Fermentation vessel: Steel tanks

Maceration: 4 days

Yeasts: Indigenous yeast only

Sulphur dioxide: None added.

Filtering: None

Fining: None

Steel refinement: 10 months

Barrel aging: None

Refinement in the bottle: 3 months

Bottle type: Alsatian flute

Cap in: Natural Portuguese Cork

Analysis

Acidity: 4.90 g/L

ABV: 13.29%

PH: 3.50

R. Sugar: 0.7 g/L

Total SO₂: 12 mg/l



DOMAINE MULLER-KOEBERLE - "Burgreben" 2021

Alsace AOC - White Wine

Production

Bottles produced: 3,000

Vineyard: Burgreben.

Vineyard Surface: 4 ha.

Soil: Granite

Exposure of rows: Southwest

Altitude: 290 m

Varieties: *Riesling*

Rootstock: 3309 ; *for sandy - acidic soils*

Vine Training: Guyot

Average age of vines: 38 years

Plant Density: 4,000 per ha.

Yield per Vine: 35 hl/ha

Treatments: *TCO (Vermicompost soaked in oxygenated water, amino acids are added to feed yeast and bacteria. For optimal seeding, sugar cane molasses is added). Dry sulfur and wet copper used in homeopathic doses.*

Fertilizers: 'Engrais vert' - Green manure (crucifer, legumes, cereals), bovine manure only on new plots. Foliar fertilizer made from nettle and alfalfa from vineyards.

Harvest mode: Manual in small boxes

Certifications: Organic, Demeter Biodynamic,
Vin Méthode Nature



DOMAINE MULLER-KOEBERLE - "Burgreben" 2021

Alsace AOC - White Wine

Vinification

Pre-press processing:

None; full-cluster maceration w/ stems.

Pressing mode: Slow hydraulic press
at 1 bar then 1.7 bars over 10 hours.

Fermentation vessel: Steel tanks

Maceration: None

Yeasts: Indigenous yeast only

Sulphur dioxide: None added.

Filtering: None

Fining: None

Steel refinement: 6 months

Barrel aging: None

Refinement in the bottle: 1 month

Bottle type: Alsatian flute

Cap in: Natural Portuguese Cork

Analysis

Acidity: 6.24 g/L

ABV: 11.73%

PH: 3.22

R. Sugar: 0.4 g/L

VA: 11.4 meq/l

Total SO₂: 17 mg/l



Fleischschnaka pairs perfectly with Burgreben

DOMAINE MULLER-KOEBERLE - "Blanc de Blancs" 2018

Alsace AOC - Cremant d'Alsace Wine

Production

Bottles produced: 3,000

Vineyard: Gloeckelberg AOC / Burgreben

Vineyard Surface: 1.1 / 4 ha.

Soil: Pink Sandstone and Granite / Granite

Exposure of rows: SW / SW

Altitude: 290 / 290 m

Varieties: *P. Blanc, Auxerrois, Chardonnay.*

Rootstock: 3309 / 3309

Vine Training: Guyot

Average age of vines: 40 / 38 years

Plant Density: 4,500 / 4,000 per ha.

Yield per Vine: 35 / 35 hl/ha

Treatments: TCO (*Vermicompost soaked in oxygenated water, amino acids are added to feed yeast and bacteria. For optimal seeding, sugar cane molasses is added*). Dry sulfur and wet copper used in homeopathic doses.

Fertilizers: 'Engrais vert' - Green manure (crucifer, legumes, cereals), bovine manure only on new plots. Foliar fertilizer made from nettle and alfalfa from vineyards.

Harvest mode: Manual in small boxes

Certifications: Organic, Demeter Biodynamic,
Vin Méthode Nature



DOMAINE MULLER-KOEBERLÉ - "Blanc de Blancs" 2018

Alsace AOC - Cremant d'Alsace Wine

Vinification

Pre-press processing:

None; full-cluster maceration w/ stems.

Pressing mode: Slow hydraulic press
at 1 bar then 1.7 bars over 10 hours.

Fermentation vessel: Steel tanks

Maceration: None

Yeasts: Indigenous yeast only

Sulphur dioxide: None added.

Filtering: None - **Fining:** None

Steel refinement: 12 months on lees

Sparkling Method: Classic method with
frozen must / no liquor de tirage, 00
dosage.

Refinement in the bottle: 3 months

Bottle type: Sparkling

Cap in: Muselet

Analysis

Acidity: 5.41 g/L

ABV: 12.35%

PH: 3.09

R. Sugar: 2.4 g/L

VA (Acetic): 0.88 g/l

Total SO2: 22 mg/l

Pressure: 6.9 Bars @ 68 F



David explaining their winemaking process.

VINS FINS
D'ALSACE

MULLER-KOEBERLE
PROPRE RECOLTE

Laveau

MULLER-KOEBERLE

Propriétaire du
Clos des *Malpines*
M. Koerberle

LAVEAU