



DOMAINE STENTZ-BUECHER

Vignerons Récoltants
VINS D'ALSACE - WETTOLSHEIM



Domaine STENTZ-BUECHER follows in a long tradition of winemakers established in Wettolsheim many generations ago.

Our winery is located in Wettolsheim, in the very heart of the Alsace wine region.

As VIGNERON-RECOLTANT (harvesting vintner), we exclusively grow and market our own production.

Traditional winemaking coupled with state-of-the-art technology allows us to ensure that our wines have great character.

Our family's vineyards extend over 13 hectares, on which we produce all of the Alsatian grape varieties. In 1996, Stéphane, the son of Jean-Jacques and Simone, the founders, joined the winery after completing his studies and a seven-month apprenticeship in Australia. He immediately became fully responsible for the winemaking. In 2009 Céline, the daughter has also joined the winery to develop sales and communication after 10 years working in an Industrial Company.

The philosophy governing the work of the vines and the winemaking at Domaine Stentz-Buecher is based on patient observation and a love of nature.

The idea is to allow the vines to develop and the wine age as naturally as possible, with minimal intervention. We undertake considerable mechanical and manual work in the vineyard, as well as rigorous monitoring of the wines at the winery. **Through this intimate and sincere approach, our objective is to help the wine reveal all of its character and generosity, and to achieve the greatest purity.**



We have officially converted our vineyard to organic production methods. A certification body approved by the French Ministry of Agriculture oversees this process.

INTEGRATED AGRICULTURE AS ANOTHER FACTOR OF WINE QUALITY

85% of the Domaine Stentz-Buecher vineyards are located on hillsides enjoying a very good exposure, with each of the *terroirs* having a different structure.

At Domaine Stentz-Buecher, this estate is operated in accordance with two main guidelines: Respect of the soil and the vines, and Quality.

To respect the soil, we cultivate the vines without using any chemical manure or pesticides. Quality is something we strive to in each and every step.

Excluding the harvest, each year the Domaine Stentz-Buecher vineyards benefits from eight months of entirely manual work, ensuring that the greatest care is given to it.

The yield has a direct impact on quality. Pruning in the winter is severe, especially for Grands Crus.

In this respect, we voluntarily limit our yields:

- ✦ to a range of 50 to 60 hectoliters per hectare for Generic A.O.C.,
- ✦ to a range of 17 to 40 hectoliters per hectare for named-localities, and
- ✦ to a range of 30 to 40 hectoliters per hectare for A.O.C. Alsace Grand Cru



A HIGH A HIGH STANDARD OF WINEMAKING: A FACTOR OF WINE QUALITY

the harvest is entirely done by hand so as to avoid bruising or grinding the grapes, which cannot be prevented if machinery is used. Hand harvesting also allows a sorting of the grapes for health and quality before sending them into the press

during difficult vintages.

Therefore, each grape is whole and healthy when it arrives at the wine press.

Our Production

AOC Alsace - Assemblage de Terroirs

Pinot Blanc Tradition, Riesling Tradition, Muscat Tradition

Pinot Noir Tradition

Who Am I? (blend wine 50% Riesling, 25% Pinot Gris, 25% Pinot Blanc)

AOC Alsace Lieux-Dits, AOC Crémant d'Alsace

Sylvaner Vieilles Vignes, Pinot Gris Rosenberg, Gewurztraminer Rosenberg

Muscat Rosenberg, Riesling Ortel, Riesling Tannenbuehl Cuvée Flavien

Crémant Brut

AOC Alsace - élevage en barriques

Pinot blanc Vieilles Vignes

Pinot Noir (not filtered, non sulfur)

AOC Alsace Grands Crus

Steingrubler : Riesling, Gewurztraminer

Pfersigberg : Pinot Gris, Gewurztraminer

Hengst : Pinot Gris, Gewurztraminer

AOC Alsace - Vendanges Tardives

Gewurztraminer Marken

Pinot Gris Pfersigberg



Stephane STENTZ

Céline STENTZ

21, rue Kleb 68920 WETTOLSHEIM

Tél. +33 389 806 809 website : www.stentz-buecher.com

Mail: stentz-buecher@wanadoo.fr



Certified organic
production methods

