



Domaine Brand et Fils

NV Le Mandoline | Alsace, France

things of note

We met Philippe Brand through Loïc Mahé. They met through their Paris sales agent Julie of Mes Vignerons Rare. Phillippe's dad Charles studied geology in university, and is more than willing to share his knowledge of all the diverse soils in Alsace and how they arrived there. Charles is also a mushroom forager and a bit of a legend in the region, a really nice family —no egos, just genuine passion to make good wine with zero additives.



spec & tech

region: Ergersheim, Alsace, France

varieties: Riesling (20%), Pinot blanc (20%), Sylvaner (20%), Pinot gris (20%), Muscat (10%), Gewürztraminer (10%)

farming: organic/biodynamic, clay, limestone

vinification: skin maceration on the Pinot gris, direct pressing of the other varieties, indigenous yeasts, 36 months in oak foudres, no fining or filtering, no added sulphites

alcohol & RS: 13.5%, <0.3 g/l



tasty notes

It's as if Philippe reached out his arms, curled them around his vineyards, and gathered up all his white varietals. And then put them in La Mandoline. The grapes are a blend of two different vintages. The wine is dry but floral, has perfect tension between acidity and fruit ripeness, and then throws some salinity in at the finish. It tastes pretty damn great!

any questions?

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bbi