

# Domaine Schoech



The Schoech family can trace its roots in the vineyards of Ammerschwihr back to 1650, though the current estate was established in 1971 on the edge of the village. The domaine retains the name Maurice Schoech, although today it is run by his sons, Jean-Léon and Sebastien. 11 ha of vines are owned, and a further 7 ha are leased. Most of the domaine's holdings are on prime hillside parcels, including the grands crus Schlossberg, Furstentum, Kaefferkopf, Mambourg, and Rangen de Thann, representing the vinous pinnacle of Alsace. All of the Grands Crus except for the Rangen de Thann (the domaine is one of only 5 owners in this unique grand cru) are directly nearby the estate, overlooking the villages of Kaysersberg and Ammerschwihr. The estate produces c. 30 cuvées from its many sites, but RWM focuses on some of its greatest most breathtaking offerings, which are detailed below.

## Viticulture:

- **Farming:** Certified organic by Ecocert since 2014, with some biodynamic practices, practicing organic long before certification
- **Treatments:** Only copper sulfate
- **Ploughing:** Annual mechanical ploughing
- **Soils:** A panoply of soils, reflecting the geological and topographic diversity of Alsace: mostly limestone-marl, with significant granite, sandstone, and the volcanic Rangen de Thann
- **Vines:** All trained in Guyot, mostly planted between 5,000-5,500 vines/ha. Vine age ranges from 10-50 years old.
- **Yields:** Deleafing and debudding, no green harvesting
- **Harvest:** All by hand, harvest usually ranges from the beginning to the end of September.
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** All spontaneous (except the Côtes d'Ammerschwihr and Pinot Auxerrois), and all in stainless steel. Fermentation lasts 1-3 months.
- **Extraction:** Wines see no maceration and very little bâtonnage during ageing.
- **Chaptalization and Acidification:** None
- **Pressing:** Direct, whole-cluster, pneumatic pressing
- **Press Wine:** Ferments with *vin de goutte*
- **Malolactic Fermentation:** Very rarely occurs, controlled by temperature

## Aging:

- **Élevage:** All wines rest between 6-12 months in stainless steel tanks; grand cru wines age for 2 years in bottle.
- **Lees:** All wines rest *sur lie* for the majority of their élevages
- **Fining and Filtration:** No fining, kieselguhr (diatomaceous earth) and plate filtration
- **Sulfur:** Applied after fermentation and at bottling. < 100 mg/l total and 30 mg/l free.