

Isabelle MEYER

## JOSMEYER

The Truth is there. In this photo of my father, lost in the middle of nature, smelling flowers and herbs. Smelling and Smelling again... Everything unfolds from breathing. Breathing scents that surround us, is being curious. Be open to the life that quivers around us. Listen to the world. Touch the finite in the infinite. Understand the essential in the invisible.

Recognise that nature, sometimes, escapes from us, hurts us, or transcends us. But keep our feet on the ground, in one's vineyard. Feel the sap rising. Observe the first buds come out. Protect the wine as it develops and matures...The Truth, it's also to have our head in the stars. In one's imaginary world. One's emotion. Wine is nothing without men, and men are made of what makes their dreams. Transfer one's energy through the matter. Insufflate one's spirit in the spirit of the wine.

**Everything is Life**. From the roots that make their way beneath the ground to the yeast working joyfully in the must. From the burning sun or the nurturing rain to the wooden casks, ancient guardians of the cellar. Life embraces us by **its uncertain beauty** and invites us to follow its pace. No need of flashy technology, the truth is in our senses. Our five senses. Without forgetting the sixth...

**Instinct**... Sensing the wine that develops, understanding its deviations, its doubts. Take its hand and bring it to liberation through patience. Enable it to reveal itself to others, and to itself.

Be a mentor for one's wine. Make a path for it, as close as we can to what we are, far from style effects or grandiloquent shows. Target purity, always! Light, indefinitely...

Make the soil sing along with the vintage and a variety of vine; enable them to  $vibrate\ in\ unison$ . Of course! But the real quest is the deep work that is being done. Sculpting, carving, ripening...Make every effort to express, not the superficiality, but the  $essence\ of\ the\ wine$ .

Its own truth



Right in the heart of Alsace, near Colmar, our wine-estate was founded in 1854 by our ancestor Aloyse Meyer. Since 2009, we are 2 sisters walking in our father's path and pursuing this familial adventure. Isabelle is the winemaker and me Céline, is managing the estate.

Our vineyard is in organic and biodynamic culture since 2000. Our 90 plots are about 25 ha and are located in the plain or on hills, including the famous "Grands Crus" hills named "Hengst" and "Brand".

Hand-picked and carefully sorted the grapes are then crushed slowly in pneumatic presses.



In the middle of the cellar, you will find the alley of century-old wooden-casks where the wines are fermeting at their own rythm, naturally.

Our wines are kept on their lees for several months during winter season, they are then bottled between April and July and we keep them in our storage cellar until they are ready to be served on your table!

## l'Ivresse de l'∆rt



Since 1987, we have been collaborating with artists to illustrate our labels. From the "artists" series to the "Grands Crus", through our specific cuvees, shapes and colors allow the wines to express their personality.



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## www.josmeyer.com

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