

DOMAINE CAMILLE BRAUN

VIN NATURE WINES

The Braun family traces their roots as farmers and wine growers in Orschwihr since 1593. A short 20 min. drive on the Route des Vins south of Colmar, Orschwihr is in the heart of the Haut Rhin, the finest section of wine production in Alsace. In 1960, Camille Braun decided to concentrate solely on viticulture and established the domaine as we know it today. His son, Christophe Braun, joined the family enterprise in 1987 and decided to follow organic growing, and later, biodynamic, techniques in the vineyards. Today the domaine covers 15 hectares of vines. Over 50 parcels make up the domaine ranging in size from a miniscule 0.09ha to the largest parcel of just over 1 ha. Harvest is done by hand, all wines are bottled at the domaine.

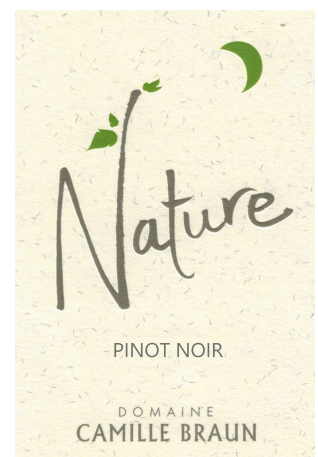
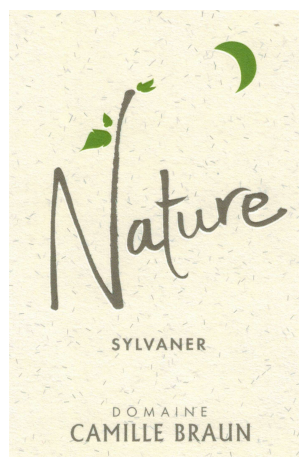
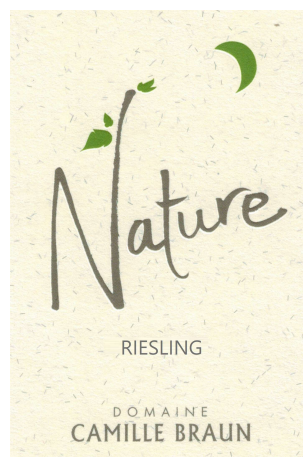
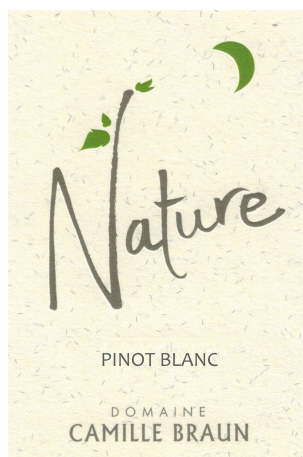


Christophe and his wife, Chantal, have worked diligently during their time to convert the domaine to a fully Biodynamic estate (they have been farming biodynamically since 2005). A certified **Vin Bio** grower, the domaine holds both Demeter and Agriculture Biologique certifications. All of their wines are produced naturally, that is to say, no chemicals in the vineyard/winery, native yeast fermentations, no filtering and only a minimal amount of sulfur added at bottling (20-30ppm). We are now pleased to offer for the first time in the U.S. a limited selection of “*Vin Nature*” wines from Domaine Camille Braun, organic wines made with no added sulfur.

All the “Nature” wines have a purity of aroma and a fine balance of richness with a lively freshness and minerality. The sources for each wine have been carefully selected from terroirs that provide the highest quality fruit for each given variety:

- **Pinot Blanc:** 65 year-old vines from the Bollenberg vineyard
- **Sylvaner:** From the “Meissenberg” parcel of the Bollenberg vineyard
- **Riesling:** From the Grand Cru “Pfingstberg”
- **Pinot Noir:** Grapes grown on the clay/limestone section of the Bollenberg vineyard; 20% aged in foudre

The wines are best kept at 50-55 degrees Fahrenheit or less at all times due to the absence of sulfites.



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