

Domaine Dyckerhoff ... a new brand image !

You will find here above our new look along with our news labels !

We hope this will please you as much as we do...

In the vineyard, in the wine-making cellar

Thanks to a marvelous September, berries were dressed up with wonderful colors and we harvested sunny grapes.

It is time, now for winemaking.

Analyses data such as acidity, sugar, pH may help us to figure out our first and determining decisions.

Let's speak about Sauvignon blanc. We focus on producing a fresh and crispy wine. The press process is an essential step in order to preserve the quality of the juice. The must is the very first material to be tasted. We evaluate mouth-feel and sensory characters of the must. Our Sauvignon blanc grape variety is submitted to a longer and slower press process. So that we may extract a maximum of aromatic components.

Maturation on fine lees will complete the process, providing body in mouth to the cuvée along with a balancing freshness.

However, at the moment we still have to keep a vigilant eye on fermentation: it has to be clear, regular and not too long.

2014 might be a fine wine-maker vintage!

Let's speak about it in our next newsletter...

See you soon !

Bénédicte & Christian

A period of works at the Domaine

As regard ongoing work and changes, a new tasting cellar has been created over the past months. New premises to welcome you and to present our wines.

White and red Reuilly label



Robin is our emblem (cf. newsletter N°2), we wanted to design a modern and punchy image of it while preserving the spirit that inspired us, illustrated by those words:

"pure, sober, and timeless".

These vintage 2014 labels will released during the first quarter of 2015.

You may wonder: "what about Pinot Gris?"

We have a surprise in store for you...