

DOMAINE ACHILLÉE

ALSACE · FRANCE

**JEAN & PIERRE
DIETRICH**

The cellar is made of straw. Five thousand self-supporting bales of it, framed in larch wood, holding a steady thirteen degrees year-round without a single watt of heating or cooling. It is the largest straw building in Europe. Jean and Pierre Dietrich built it in 2016, the same year they stopped selling their family's grapes to the local cooperative and started making wine under their own name.

The Dietrich family has farmed in Scherwiller since 1600. For most of those four centuries, they grew grapes and fruit and sold them to someone else. Their father Yves changed the trajectory – not by making wine, but by changing the farming. He converted to organic in 1999 and earned Demeter biodynamic certification by 2003, decades before either practice became fashionable in Alsace. He kept selling to the co-op. The grapes were biodynamic. The wine they became was not.

The estate spans eighteen and a half hectares across a mosaic of gravel, sandstone, clay, granite, and schist – all seven traditional Alsatian varieties planted across them. Riesling and Pinot Noir dominate. Everything ferments with indigenous yeasts cultured in-house from their own grapes – sourdough starters, essentially, built from the vineyard's own microbiology. No additives during fermentation. Unfined, unfiltered. Sulfur in homeopathic doses at bottling, if at all.

The domaine is named for yarrow – *Achillea millefolium* – a plant central to biodynamic preparations, valued for its antifungal properties and its role in distributing sunlight evenly across a vineyard. The Revue du Vin de France named them Producer of the Year in Alsace in 2020, four years after their first bottling.

The straw holds. The temperature never moves.

"If you're going to do something, build it from the ground up."

WINES AVAILABLE

CUVÉE

**Gewurztraminer Hesperide Alsace
2022**

Quetsches Alor Alsace NV

Organic since 1999, Demeter biodynamic since 2003.
Indigenous yeasts cultured in-house. No additives
during fermentation. Unfined, unfiltered;
homeopathic sulfur at bottling, if at all.