



*Mittelbergheim,
the ancestral art
of great wines*



*The Hansmann family:
centuries
of winemaking tradition*



*Golden vines
and golden wine*

With its streets winding between magnificent old houses, Mittelbergheim is one of “the most beautiful villages of France”, and is perched on the edge of hillsides containing some of Alsace’s finest vineyards.



The exceptional terroirs around the village produce the grapes for its highly-rated wines, which include the Zotzenberg Grand Cru, the reputation of which dates back several hundred years. Mittelbergheim is 20 Km from Strasbourg, the capital of Alsace and a city central to the European Union. Wine is an essential part of village life and the bottles are laid for the vintages to mature in the cool shade of Renaissance cellars dug deep down into the rock.

Mittelbergheim is home to a number of winemaking families, some of whom have been working the vines for many generations. The Hansmann family is typical of this tradition and has been making wine for 9 generations. Their profound knowledge of the terroirs means year after year they produce wines that reflect the richness and originality of the land.

34-year-old Frédéric Hansmann took over from his father in 2006. He hosts most of the winetasting sessions and shares his knowledge and enthusiasm with the many visitors who come to the family’s cellar.



Living proof of the love the wine producers of Mittelbergheim have for the hillsides surrounding the village, *tulipa sylvestris* opens its golden flowers in the vineyards in early April. The plant grows on land where vines are grown and it is so rare that it almost as precious to the locals as the yellow gold that is pressed from the grapes of the Zotzenberg Grand Cru.



*Frédéric Hansmann’s heart
beats for his vines,
the legacy
of his long family
tradition.*



The authentically atmospheric cellar dates back to 1732 and contains a number of wooden vats, some of which were made by Frédéric’s great-grandfather over 100 years ago. This is where the wines, including the Sylvaner Grand Cru Zotzenberg, are kept for ageing.

The wines of Frédéric Hansmann



- **Celebrations:**

Crémant d'Alsace. The vineyards in Mittelbergheim are ideal for Crémants. Brut and rosé brut are superb examples of Alsace sparkling wine, their authenticity highlighted by their simplicity.

- **To accompany fine food:**

the Zotzenberg Grand Cru produces exceptional wines and is especially renowned for its Sylvaner, which can be cellared for many years.



- **Aperitifs and drinks with friends:**

Hansmann Sylvaner has the freshness and character that makes it ideal as an easy-drinking wine to be downed with friends. Elegant and straightforward, it's a wine that brings a smile to the lips.

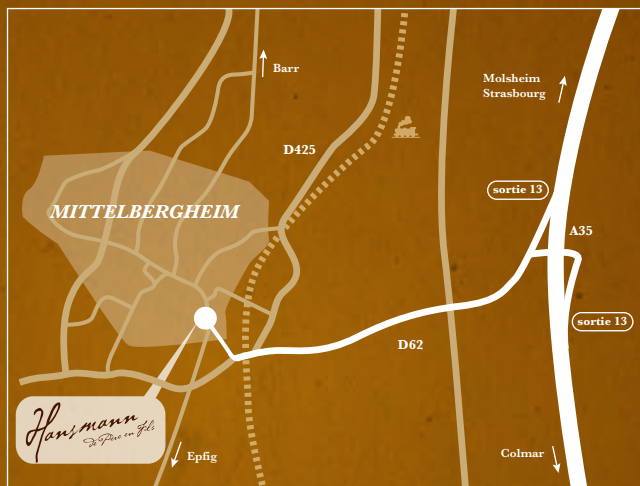
- **Pairing with food:**

Brandluft is made from vines grown on a terroir that fills the mouth with its typical aromas. The strikingly mineral character of the Riesling makes it the perfect companion for meals with friends.



- **The atypicals:**

Pinot Noir, grown on the Pfoeller lieu-dit, is a red wine bursting with the flavours of summer fruit, while the estate's Gewürztraminer, from the same hillside, stands out as an aperitif wine and makes a perfect match with a fondue or a nicely mature munster cheese.



Frédéric Hansmann

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