

The estate of Jean-Paul Schmitt is exclusively producing organic wines and is fully certified by Ecocert SAS, France.



All our grapes are grown through organic farming without using chemical herbicides or pesticides, whilst ensuring the full protection of the natural wildlife above and below our granite soil.

The winemaking process in our cellar is in accordance with the most rigid regulations for organic wine by using the natural wild yeast from our grapes for the fermentation, which can take up to two years.

Lowest sulfite levels are guarantors for highly vivid and digestive wines.



Organic Wines

Domaine Jean-Paul Schmitt

Hühnelmühle
France · 67750 Scherwiller
Phone +33 388 82 34 74

GPS: 48°17'23" north, 7°23'23" east



Our wine shop

Wine tastings:

- † Monday – Friday from 9 to 19 h
- † Saturday from 14 to 19 h
- † Sunday upon request

Jean-Paul Schmitt
VIGNERON
EN ALSACE
Rittersberg



Alsace Rittersberg

Domaine Jean-Paul Schmitt
Ferme Hühnelmühle
67750 Scherwiller, France
Phone +33 388 82 34 74
Fax +33 388 82 33 95
vins-schmitt@orange.fr
www.vins-schmitt.com
www.facebook.com/vins.schmitt

Our specialities



Your vintners



Jean-Paul Schmitt (r) and Bernd Koppenhöfer (l)

Jean-Paul Schmitt is producing wines at Scherwiller in the Alsatian region called Bas-Rhin. He nourishes the family owned wine estate, which consists of eight hectares, all as one piece, on the hillside called Rittersberg: «the mountain of the knights».

Come for a walk and pay a visit to this magnificent site, so quiet and peaceful. You will be charmed by this vineyard that is dominated by the impressive and yet frightening ruin of the Ortenbourg castle (from 13th century).

The vineyard is exposed to south – southeast and benefits of a microclimate that is exceptionally hot and dry. Its geological structure consists mainly of granite sand with different thickness (many large rocks show on the surface) mixed with granite pebbles (up to 65% in some sections).

This ground is relatively poor and demanding, and yet fertile – the vines are forced to get the power to grow by its well developed and deep growing root system. The work of Jean-Paul Schmitt is based on understanding and respect for this exceptional environment. He forces himself to control the productivity (38 hl/ha in average) with a strict policy of a reasonable fight against illness in the vineyard as well as a biological battle against the diseases in the grapes. Since 2009 the production is entirely organic, certified by Ecocert France.

This working attitude can be found in the actual production of the wine that respects the value of the soil.

Only the best quality grapes are manually harvested and then those grapes are pressed gently, with individual pressure in order to respect the vintage as well as the identity of each wine: this wine-grower is making every effort to bring to perfection what nature created. For the fermentation of our wines, we are exclusively using the natural yeast that is on the skin of our grapes to enhance all the typical flavors of each grape variety.

Jean-Paul Schmitt is constantly receiving highest credits for his wines from oenologists, wine tasters and journalists from all over the world: what they all have in common are their very high ratings for the whole range of wines produced. The estate's production knows the following classification:

- † The range of Rittersberg «Classique», dry white wines
- † The range of Rittersberg «Réserve Personnelle», red and white wines of perfect maturity and from old vines.
- † Our signature wines are called «Grande Réserve» and are used for outstanding wines exclusively.
- † The range of Rittersberg «Vendanges Tardives» and «Sélection de Grains Nobles» are late harvest wines from the best areas and often from more than 60 year old vines.

Rittersberg wines by Jean-Paul Schmitt are dominated by the minerals of our granite soil allowing us to produce wines of highest purity and elegance with yet great complexity and fullbodied flavors.

