

"Château de Mittelwihr "historical Preiss Henny's property"

The PREISS-HENNY family has been in the winemaking business since 1535. The family tree began in 1480 with the birth of Hans Bruss. Martin Preiss was born in 1550, and in 1574 was the first member of the family to be registered as a vintner. Up to the present day this highly regarded wine house has remained steadfastly family owned. It was originally located in the beautiful "Chateau de Mittelwihr" which was sadly destroyed during the war in 1944. Hubert PREISS was born in 1946 and in 1969 married Chantal BEYER, member of the famous wine family Leon BEYER. It is evident this association has cemented a very fine future for "Maison Preiss-Henny"

How better could one describe the house of Preiss-Henny and Mittelwihr, other than taking the words of the famous European wine writer Hubrecht DUIJKER :

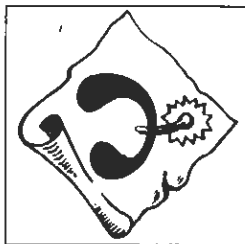
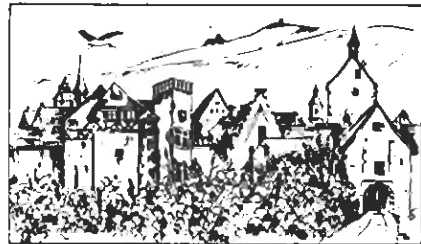
" In my opinion, Mittelwihr definitely makes the better wines. I have tasted some sublime wines here that are quite simply among the best anywhere in Alsace. The Midi of Alsace - The quality of these wines is due in no small measure to Mittelwihr's microclimate. On the west of the village lie wine slopes that are sheltered on three sides by high hills. It is warmer here than elsewhere in Alsace, which is why people talk of "le Midi of Alsace". The best local vineyard is the Mandelberg, or "Cote des Aman-diers" so called because almond trees blossom there every year. The Mandelberg measures about 74 acres and is mainly planted with Gewurztraminer and with some Riesling and Muscat. The underlying rock includes granite.



Today on the wineroad

The firm of Preiss-Henny - The best-quality Mittelwihr wines are to be found at the house of Preiss-Henny. The Preiss family grows since 1535, came originally from Riquewihr, where they still rent land from the local commune. This produces a superior Pinot Gris. Altogether, Preiss-Henny works 85 acres, which naturally includes land in Mittelwihr itself. The firm's own acreage supplies more than three-quarters of the grapes required. Hubert PREISS, deliberately limits production, so that the firm's own grapes remain the dominating factor. Only in this way can the entire winemaking process be controlled from start to finish. Quality is apparent in everything Preiss-Henny does. "

Vins d'Alsace



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DIFFUSION

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B.P. 8 - 68630 MITTELWIHR

Téléphone : (33) 03 89 21 62 31

Fax : (33) 03 89 23 93 63

THE SELECTION OF WINES from PREISS-HENNY
The range of 7 varieties, dry wines, lively and racy

• VARIETAL WINES

SYLVANER	light, fruity, quite dry
PINOT BLANC	crisp, dry, flavourful
MUSCAT	medium bodied yet vividly floral and perfumed
RIESLING	fresh, floral, steely bouquet, medium to full-bodied
TOKAY PINOT GRIS	Buttery, creamy, smokey fruit, unctous, intense flavours
GEWURZTRAMINER	intensely aromatic, spicy, rose-scented aromas
PINOT NOIR (red)	very fruity, fresh and crisp. Medium to full-bodied

• RESERVE WINES

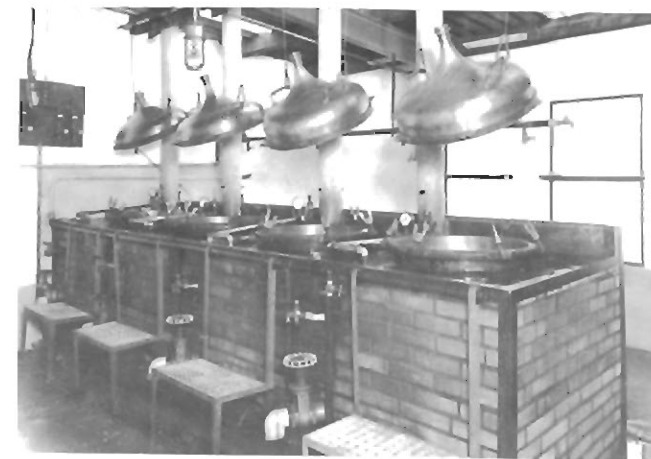
Specially selected wines of different varieties, vintages and vineyards. Fine bottles which represent good value at this quality level.

• CUVEE " MARCEL PREISS"

The wines of the best slopes, principally from family-owned GRAND CRU vineyard, produced only in prime vintages. Exceptional in quality these wines show maturity and remarkable fruit. Winified in a way which combines the best of both traditional and modern techniques, these wines represent the ultimate achievement of the house of Preiss-Henny.

• VENDANGES TARDIVES AND SELECTIONS DE GRAINS NOBLES.

Great Alsace specialities, sweet, luscious and soft, produced only in great vintages from late-harvested grapes which are shrivelled and often botrytized affected by noble rot. Strict legislation controls the production of these wines with the result that Vendanges Tardives wines are only rarely made and Selections de Grains Nobles are exceptional. Full of body and with mouth-filling richness, they have a long lingering flavour. Great white wines to be compared with the best, yet still retaining the character of Alsace.



The quality of the products from the Alsatian distilleries have been known throughout the world for hundreds of years. The reputation as well as the secrecy in keeping the traditional taste and fruit in the nose has been passed down from generation to generation. The importance of the forementioned quality has to do with the location of Alsace and its climate. These conditions allow the fruit to ripen longer and maintain its flavor. The climate of the area is especially suited to Cherries, Pears and Raspberries which enables them to achieve a richer fruit flavor.

The Preiss-Henny family who have been involved for generations on the distilling business, founded small distilleries in 1945 solely for the production of the highest quality products. Only because of this are they offering a very special assortment of classical liquors of the highest quality.

Marc de Gewurztraminer	Reine-Claude
Quetsch	Mûre
Mirabelle	Prune Sauvage
Kirsch	Sorbier
Framboise	Gentiane
Poire Williams	Fraise
Gratte-Cul	Abricot
Alisier	Prunelle
Sureau	Liqueur de Fraise
Myrtille	Liqueur de Framboise
Houx	Liqueur de Poire Williams
Cassis	Liqueur de Mirabelle