

Vignoble des 2 lunes



Vignobles des 2 Lunes is a 14 hectare Demeter-certified estate in the heart of the Alsatian wine country. Owned and operated by the Buecher family for seven generations, sisters Amelie and Cecile Buecher have brought their own unique vision to the Domaine, walking a fine line between a drive for modernization and respect for antiquity.

Amelie and Cecile have focused on protecting the health and balance of their vines. In 1997 they stopped spraying with pesticides and in 2007 achieved biodynamic certification from

Demeter. All vineyard work is done by hand and grapes are brought to the winery in small ¼ ton bins where they undergo a gentle overnight pressing and are gravity fed directly into concrete fermentation tanks below the crush pad.

In the cellar, the vision of the Domaine is to preserve the work that has been done in the vineyard. Native yeasts are used for all fermentations, with no additions or manipulations of any kind, and only a minimal amount of sulfur is added at bottling. Some whites, namely Pinot Blanc and Riesling, as well as the majority of the reds, are aged in large 1,000 liter foudre for nine to ten months before bottling in accordance with the lunar calendar.

In addition to these classic Alsatian still wines, Amelie and Cecile have decided to add an emphasis on sparkling wine and have developed a line of Crémants. Looking towards the model of grower Champagne, the sparkling wines of 2 Lunes are light and ethereal, characterized by freshness, strong mineral tension and finishing in a very dry style. All the sparkling wines made at the Domaine are vintage dated and have very low to no dosage. In order to guarantee Crémants of only the highest quality, all riddling and racking is done in house.