

WELCOME at
GINGLINGER-FIX



WINES & CRÉMANT of ALSACE
2007

Welcome in Voegtlinshoffen



*Ginglinger-Fix
Winegrowers in
Voegtlinshoffen
in Alsace
since 1610*



Eliane Ginglinger, Winemaker & Viticulturist, is happy to present you the range of wines from the personal and manual grape-picking harvest stemming from the hill-sides. Voegtlinshoffen, August 2005.

Eliane Ginglinger

*Ginglinger-Fix - 38, rue Roger Frémeaux - F - 68420 VOEGLINSHOFFEN
GSM : +33- (0) 6- 82-34-87-20-Tél : +33 (0) 3-89-49-30-75 / e-mail : ginglinger-fix@wanadoo.fr*

AN INTRODUCTION TO THE GINGLINGER-FIX ESTATE



Over the years, the Ginglinger-Fix wines have always been of high quality (see enclosed article).

*Today, the responsibilities are shared between:
André, Marie-Paule, the parents,
Eliane, the daughter and Hubert, the son.*

- *André*: he is in charge of the viticulture seconded by *Hubert* the son student in viticulture and oenology. The vineyard is well-kept in the respect of the environment, the soil is ploughed and the whole and expected aim is to find a good balance for the plant and the foliage so as to obtain healthy and mature grapes.
- *Eliane*, graduated winemaker, obtained her National Diploma of Oenology in Dijon in 1997. After a course of wine legislation and marketing, she was responsible of a marketing study of the French and Foreign wines in the Netherlands and in United Kingdom for the account of the World Trade Center in Paris. With the desire to learn and to teach experiments on wine, she went to New Zealand to do a vinification in an estate in the Bay of Plenty where the white wines had a great importance like in Alsace as well as the fruity character. The second place was in South Africa in Paarl, where the climate was dramatically different and so the style of making the wines. Today she is in charge of the vinification and the marketing : Making wine with good and healthy grapes is the watchword of this interesting process and its finality.
- *Marie-Paule* welcomes the customers on the site.



Hence the present possibility to propose our wines to the export markets.

An estate of tradition and modernity :

The tradition of the seven grape varieties on the 7.5 hectares remain a main point as well as the manual harvest: Sylvaner, Auxerrois (Pinot Blanc), Riesling, Muscat, Pinot Gris, Gewurztraminer, Pinot Noir and even Chardonnay has been planted in 1982 with the view of making Crémant d'Alsace.

All wine is produced solely from the grapes grown on the estate where the aim is to produce top quality noble wines. The vinification takes place in stainless steel tanks. Each wine reveals the aromas of the grape variety and the soil.





L'EST AGRICOLE ET VITICOLE

N° 27 VENDREDI 6 JUILLET 2001. PAGE 35

Article written in French by Claude Muller and translated by Eliane Ginglinger.

«From Shadow To Light»

Throughout one century, from the beginning to the end, the Alsatian Vineyard has undergone an accelerated change moving from an identity crisis to reputation. This evolution — one of the most important of the Alsatian economy — is also written in the history of the Ginglinger and the Fix Families of Voegtlinshoffen.



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VINS ET CRÉMANT D'ALSACE

Ginglinger-Fix

ANDRÉ GINGLINGER VIGNERON RÉCOLTANT DE PÈRE EN FILS DEPUIS 1610

VINS DE PROPRE RÉCOLTE ISSUS DE RAISINS VENDANGÉS MANUELLEMENT

Perched on a headland, at an altitude of 340 meters, Voegtlinshoffen overhangs the Rhine Plain.

To the South, when the weather is fine, the snow-covered summits of the Swiss Alps appear behind the Jura Mountains, whereas to the North, a keen eye can see Strasbourg Cathedral.

Opposite, the Black Forest and before it the Kaiserstuhl hides Freiburg and closes the skyline. The place is somehow a Garden of Eden for the hedonistic geographer.

A possession of the Bishop of Strasbourg in the middle of the XIIIth Century, later possessed by the Lords of Schwartenberg and the Nobles of Ehlingen, Voegtlinshoffen was sold to the House of Austria (1460) and given as fief to the Lords of Schauenbourg who owned it through to the French Revolution.

The War of 30 years 1618-1648 was a disaster. Here, as elsewhere in Alsace, most inhabitants left the place when the Duke of Saxe-Weimar arrived. In 1660, the registration statistics counted 17 middle-class people including one only from Voegtlinshoffen.

Half a century later, in 1724, 70 Families lived in the village, due to a steady immigration coming from Swabia, Franconia (Western Germany), Switzerland or the neighbourhood. Some of the Ginglinger family, being in wine in Eguisheim since 1610, settled down in Gueborschwihr (a village next to Voegtlinshoffen) in 1831. The place showed potential only for viticulture...

"The soil is so full of gravel and stones that it doesn't give back the seed of the grains." It was said in Obermorschwihr in 1771. *"It is not propitious to anything other than vines"*. They added in 1773. And there were already writings about the quality of the vineyards of Voegtlinshoffen in the Abbey of Marbach.

From mixed culture to Viticulture

In 1945, after having served in the National Navy during 8 years, Léon Ginglinger took over his father-in-law's business, Achille Fix, helped by his wife, Jeanne Fix, setting up the business

called Ginglinger-Fix. Antoine Vorbuerger wrote information about the vineyard of Voegtlinshoffen in 1950. *"Before War, the ox was preferred to the horse and still is today. The tractor has not been adopted eagerly. There are 3 of them in the Village."* He added that "the essential culture in Voegtlinshoffen is the vines, all the others are secondary. Each farmer only cultivates its products for private use (consumption) and that of his animals." Antoine Vorbuerger also describes the wine-trade in the surroundings: "The wine-trade is always individual. The wine is bought in barrels by the three wine-merchants of the village or from around. Sometimes it is directly bought by restaurants. Three winemakers have specialized in selling bottled wines. Bottling wine is hard work, and requires to have the material, but the gain is clearly higher."

In 1962, Léon Ginglinger took the plunge and bottled the wine. The farm moved from polyculture to viticulture. It is mainly André Ginglinger, Léon's son and his wife Marie-Paule Lach, who developed the enterprise. At present, the surface of 7,5 hectares comprises plots of vineyard in Voegtlinshoffen, Obermorschwihr, Hattstatt and Gueborschwihr. The finest jewel is a Riesling Goldert and the Gewurztraminer Hatschbourg.

A little Revolution in the communication

During their common family and professional life together, André and Marie-Paule Ginglinger have developed a net of private customers and restaurants sufficient to sell off the production without the need of advertising, taking part in shows or promotional events. The conviviality – a customer is a friend – works wonders « the

customer always comes up to us » André Ginglinger reckons.

Actually, the only publicity, passed by word of mouth, is the quality of the wine produced. From the Muscat to the Riesling and from the Gewurztraminer to the Pinot Noir, they all bear a real signature. All, in André's words shows a concern for honesty and work well-done. His great pride is and remains succeeding in the vinification: that the wine remains close to the vine and that it develops its aromas. The green harvest is also in relation to obtain typical and well-balanced wines. And the whole range of wines comes from the personal harvest and from manual grape-picking.

"Pour vivre heureux, vivons cachés" means "To live happy, stay hidden". If this maxim defines the honest man, for a firm, it is likely to be unadapted, or outdated. How is it possible then to know an excellent estate in these conditions? The presentation of some wines to obtain the famous *Sigille de la Confrérie St-Etienne d'Alsace* is an infringement to the initial reserve. A Pinot Noir 1999, genuine little pearl, originating from a clay and chalky soil, with severely sorted out grapes, multiple and complex aromas a Gewurztraminer 1999 and a Crémant d'Alsace have succeeded in the formidable tasting and have been awarded the famous red Sigille, undisputed seal of Quality.

The arrival of Eliane, the eldest daughter of the couple, in the family business, has created a little revolution in communication. Oenologist since 1997, English-speaking, she has a solid training: Training Period in New Zealand for three months near Auckland; Marketing Studies in the Netherlands and in Great Britain; assistant winemaker in South-Africa beginning of the year. Listening to her comments about the wine of the Family, you might say that we are expecting the birth of a new star of Alsatian Viticulture.

To be followed ...

38, rue Roger Frémeaux - F - 68420 VOEGLINSHOFFEN
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WINES & CRÉMANT OF ALSACE

Ginglinger-Fix



ANDRE GINGLINGER PREMIUM QUALITY WINE GROWER - SINCE 1610.
WINES FROM THE PERSONAL HARVEST RESULTING FROM MANUAL GRAPE-PICKING.



After two great organized tastings each year in January and July, the Brotherhood delivers a quality control mark entitled "Sigille of the Saint-Etienne Brotherhood".

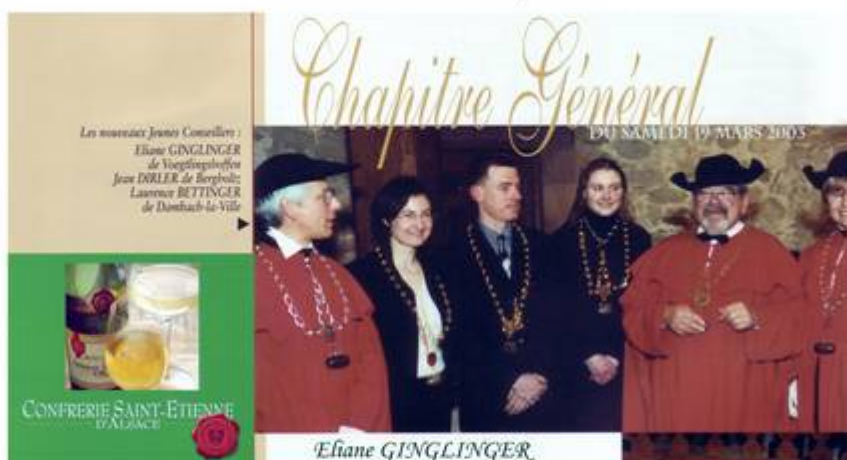
To obtain this distinction, the wines must obligatorily meet very severe standards of typicity and quality.

Only the wines of the fellow-members are allowed at these tastings. The bottles presented must obligatorily come from the last but one year preceding tasting. Each wine having obtained Sigille appears at a rate of 12 bottles in the Cénothèque - wine library - of the Brotherhood.

SIGILLE QUALITY CONTROL MARKS FOR OUR PRODUCTS



PINOT NOIR 1999 / 2000 / 2003
CRÉMANT d'ALSACE 1999 Crémant d'Alsace 3ème Millénaire
/ 2001 / 2002
GEWURZTRAMINER Grand Cru HATSCHBOURG 2002
GEWURZTRAMINER 1999
GEWURZTRAMINER BILDSTOECKLE 2002
PINOT GRIS 2004
RIESLING 2003
PINOT BLANC AUXERROIS 2000 / 2002



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PINOT NOIR 2000

GEWURZTRAMINER Grand Cru
HATSCHBOURG 2000



PINOT NOIR 2001

GEWURZTRAMINER Grand Cru
HATSCHBOURG 2001



GEWURZTRAMINER Grand Cru
HATSCHBOURG 2002

CRÉMANT d'ALSACE



PINOT NOIR 2003

CRÉMANT d'ALSACE



PINOT GRIS 2004

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Exclusively riddled by hand.



CRÉMANT D'ALSACE

Colour: Fine bubbles going up.

Nose: Discreetly fruity and tinge of hazelnuts.

Palate: Pleasant fruity palate and soft finish on the aftertaste.

TERROIR: Mainly calcareous.

*This Brut Sparkling is a wine for any and every occasion.
Blend of Chardonnay, Auxerrois-Pinot Blanc, Pinot Gris.
On laths for 9 months minimum, exclusively riddled by hand.*

ANALYSIS

Residual sugar: 6,7 g/l

Alcohol content: 12,13 % vol

Total acidity: 5,49 g/l (tart. ac.)

SO₂ total: 63 mg/l

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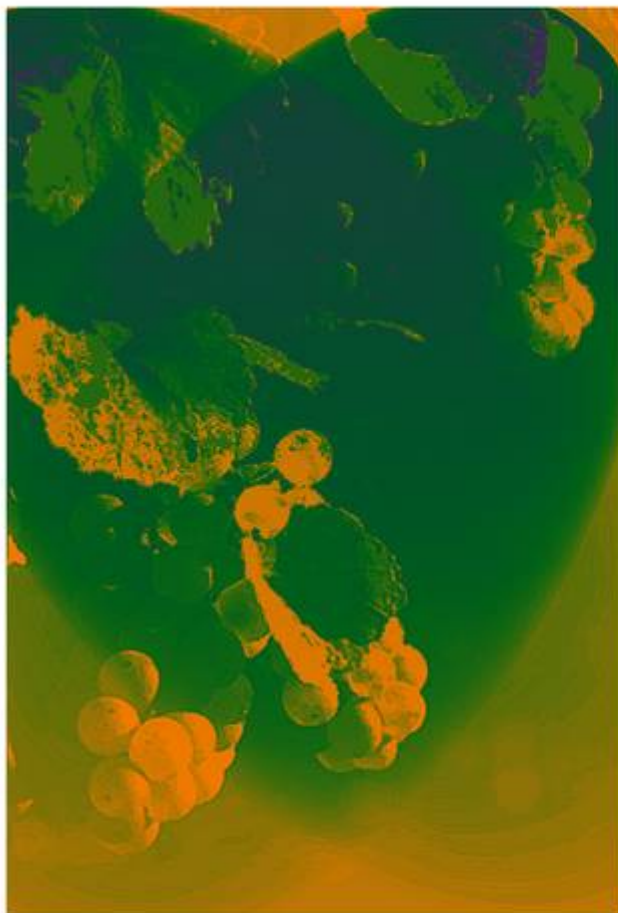
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SYLVANER 2005

Colour : pale golden yellow.

Nose : clean attractive light aromas with a hint of elderflowers.

Palate : herbal fruit lean flavours pure.

Aromas : classical varietal and medium length.

TERROIR : Marno-calcareous - on the hill slopes.

It will be served with entries, cold meat, vegetables...



ANALYSIS

Residual sugar : 2,80 g/l

Alcohol content : 12,60 % vol

Total acidity : 6,80 g/l (tart. ac.)

Total SO₂ : 115 mg/l

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MUSCAT 2005

Colour : Pale yellow.

Nose : Magnificent, fruity, sense of muscat grape.

Palate : Grapey, dry, good balance,
fruity like biting into a muscat grape.

TERROIR : Marno-limestone.

Muscat is reputed in Voegtlinshoffen, especially in
the grand cru Hatschbourg representing 45% of this muscat.



*2005 is a good vintage for the muscat.
It will prove to be perfect as an aperitif,
with asparagus, melon and ham,
or vegetables in the spring.*

ANALYSIS

Residual sugar : 7,2 g/l

Alcohol content : 11,90 % vol

Total acidity : 5,20 g/l (tart. ac.)

SO₂ total : 125 mg/l



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RIESLING 2005



Colour : Pale yellow.

Nose : Fruity and crisp, delicate citrus.

Palate : Delicate citrus and lightly mineral style.

TERROIR : Clay-calcareous soil.

*The Riesling withstands the continental
climate of Alsace very well.
Its aromas are stylish and vivacious.*

ANALYSIS

Residual sugar : 4,1 g/l

Alcohol content : 12,5 % vol

Total acidity : 7,5 g/l (tart. ac.)

Total SO₂ : 112 mg/l



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PINOT GRIS 2005

Colour : Golden yellow.

Nose : Pinot Gris in all its meaning, mild tobacco, candied fruits...

Palate : Richness of ripe fruits. Very well balanced,
long and delicious finish.

TERROIR : Clay-calcareous soil.

*This Pinot Gris is still young but impressively good matured.
It is a perfect wine with game, duck, rich cuisine.*

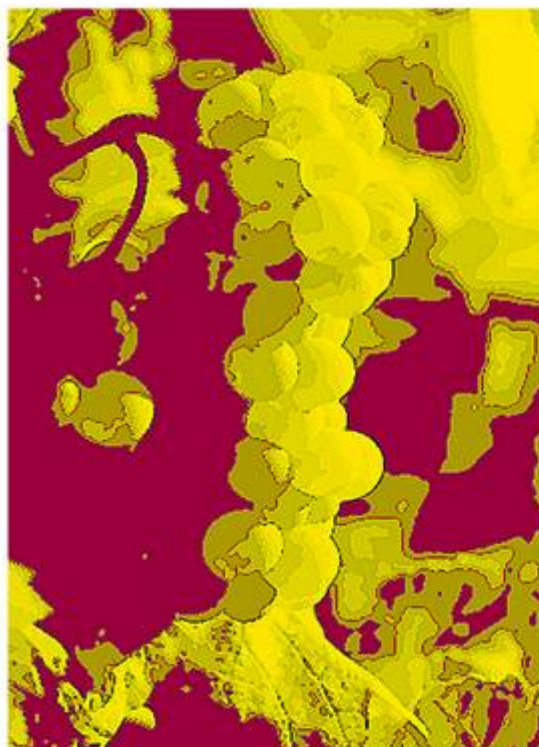
ANALYSIS

Residual sugar : 20,0 g/l

Alcohol content : 12,70 % vol

Total acidity : 7,20 g/l (tart. ac.)

Total SO₂ : 140 mg/l



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GEWURZTRAMINER

2005

Colour : Golden yellow.

Nose : Very floral and spicy.

Palate : The marriage of the floral side and the spicy.
one is very interesting on the basis of the roundness
and good balance of alcohol and light sweetness.

TERROIR : Calcareous and clay soil.



*The floral side of this gewurztraminer has been enhanced
by the soil and the climate of 2005.
Aperitif, it suits very well with exotic cuisine
and beautiful cheeses.
It's a dry style of gewurztraminer!*



ANALYSIS

Residual sugar : 10,2 g/l

Alcohol content : 12,70 % vol

Total acidity : 5,00 g/l (tart. ac.)

Total SO₂ : 171 mg/l

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PINOT NOIR 2005



Colour: Impressive and deep red colour with hints of purple.

Nose: Full black cherry character and many red fruits aromas.

Palate: Excellent tannin and red fruit flavourful balance.

TERROIR: Calcareous soil

*The vintage 2005 gives this Pinot Noir a new powerful style.
It will prove to be perfect with full-bodied red meat dishes,
game or cheese.*



ANALYSIS

Residual sugar: 2,40 g/l

Alcohol content: 12,80 % vol

Total acidity: 5,92 g/l (tart. ac.)

SO₂ total: 117 mg/l



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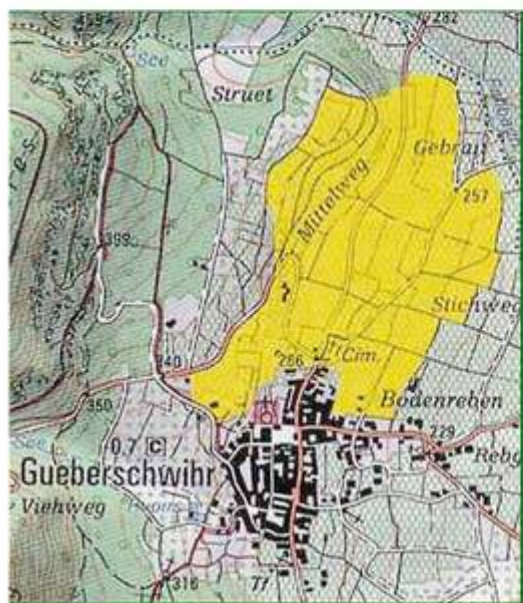


RIESLING GRAND CRU GOLDERT 2005

Colour : Golden intense and brilliant.

Nose : Floral like leaves of orange tree and
lime tree and lightly mineral.

Palate : Full bodied, very harmonious, follows the olfaction.



TERROIR : calcareous soil - the Goldert is ideally situated between
Voegtlinshoffen and Guebenschwihr, with the vines
stretching east, south-east.

*The vintage 2005 gives this Riesling Goldert a clean acidity, result
of good aromatic and ripe grapes growing on vinestocks whose roots are
deep in the soil. It will be served with roasted salmon on a creamy
sauce, monkfish, or veal with thyme and rosemary.*

ANALYSIS

Residual sugar : 6,70 g/l

Alcohol content : 12,80 % vol

Total acidity : 7,10 g/l (tart. ac.)

Total SO₂ : 136 mg/l



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GEWURZTRAMINER 2005 GRAND CRU HATSCHBOURG



Colour : Golden and brilliant.

Nose : Enhanced floral aromas and typicity are given off.

Palate : Subtle and full-bodied, rich in multiple floral & spicy aromas : violet, jasmine, ginger.

TERROIR : Marno-calcareous - sheltered from the bad weather and the frost thanks to the exposure of this grand cru south south-east.

It will be served with foie gras, dessert, cheeses...



ANALYSIS

Residual sugar : 17,60 g/l

Alcohol content : 13,10 % vol

Total acidity : 4,50 g/l (tart. ac.)

SO₂ total : 179 mg/l



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GEWURZTRAMINER 2005 Lien-dit BILDSTÖCKLE

Colour : Golden yellow brilliant.

Nose : Rich, fat, spicy, rosewater spice
very forward powerful.

Palate : Generous, fruity spicy smoky & floral.

Aromas : interesting complex and well-balanced.

TERROIR : very calcareous - on a beautiful slope
looking south south-east

Two plots of vineyards on this sector : one was
planted in 1965 and the other one in 1998 give a
beautiful balance to the wine.



*It will be served as an aperitif, with a dessert,
with blue or powerful cheeses...*

ANALYSIS

Residual sugar : 33,40 g/l

Alcohol content : 13,10 % vol

Total acidity : 4,10 g/l (tart. ac.)

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RIESLING 2004

VENDANGE TARDIVE - LATE HARVEST

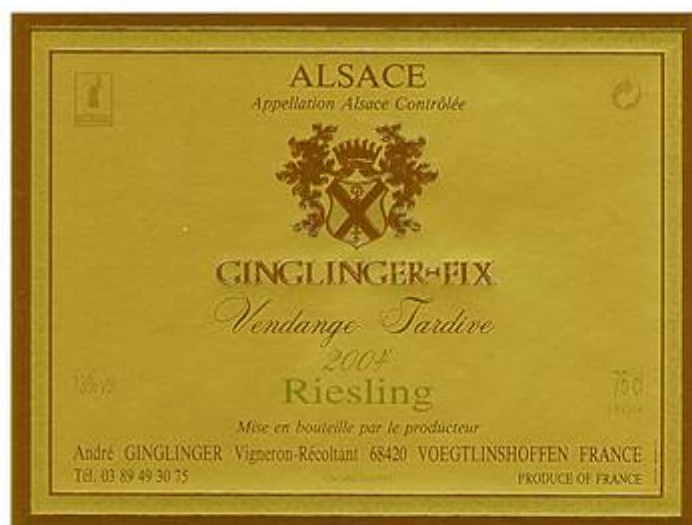
Colour : Golden brilliant.

Nose : very interesting powerful in the style of citrus grapefruit with minerality coming out and a sense of terroir blending all the aromas.

Palate : Generous, alive and fruity with a good alcohol and sweetness balanced by a natural sensitive level of acidity

Aromas : complex sweet and sour style.

TERROIR : very calcareous, at the end of the season when overmaturity appears the cold night happen to regularize the amount of acidity and to develop the awaited different aromas



It will be served with foie gras served with caramelized apples and figs, with an apple or pear pie, with blue cheese...

ANALYSIS

Residual sugar : 24,90 g/l

Alcohol content : 12,90 % vol

Total acidity : 7,60 g/l (tart. ac)

Total SO2 : 155 mg/l

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GEWURZTRAMINER 2004
Vendange Tardive - Late Harvest

Colour : Deep golden brilliant.

Nose : Rich, open, rose, jasmine, spices
good overmatured candied fruits

Palate : Generous, like the nose.

Aromas : given by the Botrytis cinerea who concentrates the berries & the flavours thanks to a privileged climate.

Terroir : Marno-calcareous mainly- Many vineyards of this late harvest are situated in the Grand Cru area.

*It will be served as an aperitif, with an
escalope of foie gras,
with a dessert or simply to transform
time as an exceptional moment*



ANALYSIS

Residual sugar : 38,40 g/l

Alcohol content : 13,30 % vol

Total acidity : 4,50 g/l (tart. ac.)

Total SO₂ : 199 ml/l

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BACHELARD Gaston - French Philosopher and Professor.

*"What is wine? It is an alive body where are held in balance "the most various spirits".
Flying spirits and balanced spirits, conjunction of a sky and a soil."*

BACHELARD Gaston - Philosophe et Professeur français.

*"Qu'est-ce que le vin ? C'est un corps vivant où se tiennent en équilibre " les esprits " les plus divers.
Les esprits volants et les esprits pondérés, conjunction d'un ciel et d'un terroir."*



Many thanks for your visit at the "Domain *GINGLINGER-FIX*"
It was a marvellous time to present some of our wines to you.
We hope that you will take back with you a very good souvenir
and that our wines will be in your country soon...

Etienne Ginglinger

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