



Léo Dirringer

DAMBACH-LA-VILLE · ALSACE · FRANCE

REGION	Dambach-la-Ville, Alsace
EST.	2017
VINEYARD	13 ha
GRAPES	Riesling, Gewurztraminer, Pinot Gris, Pinot Blanc, Pinot Noir, Auxerrois and 2 more

ABOUT THE WINERY

Léo Dirringer has taken the helm in Dambach-la-Ville, where his family has made wine for over four generations. After studying in Montpellier and training in Switzerland, he became passionate about organically farmed grapes and terroir importance, reinforced by encounters with Marie-Thérèse Chappaz and a bottle of Ganevat's Chalasses Marnes Bleues.

Returning to Alsace in 2007, Léo brought vision for a new kind of Alsace wine. He converted all family vineyards to organic agriculture, using green manure and herbal teas to reduce copper and sulfur while bringing life to the soil. The 14 hectares sit on unique granitic formations with sandy hillside soils and clay plains, planted to classic Alsace varieties.

In the winery, Léo shows utmost respect for his grapes with slow, gentle presses and aging in traditional Alsatian foudre.

WINEMAKING PHILOSOPHY

Léo pursues authentic, healthy, accessible wines with zero compromise — pur jus, as he describes it. Convinced by grape quality and terroir respect after training with Marie-Thérèse Chappaz and inspired by Ganevat's sulfur-free purity.

Indigenous yeast fermentation, aging in traditional foudres, bottling without additives or filtration. Fresh, digestible, fluid wines proving additive-free winemaking can produce serious, terroir-driven Alsace.