



DOMAINE Harjane



Niedermorschwihr / HAUT-RHIN / ALSACE



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THE PRICES



ALESACIUS

VINTAGE 2023

Region: Alsace
Appellation: Vin de France
Grapes: Pinot Noir

Alcohol: 13%
Contenance: 75cl
Quantity disponible: 250/888

Price: 19€ HT (pro) - 31€ TTC (particular)



OUT OF STOCK

REINE D'AFGHANISTAN

VINTAGE 2023

Region: Alsace
Appellation: Vin de France
Grapes: 50 % Pinot Blanc
& 50 % Muscat d'Alsace

Alcohol: 12%
Contenance: 75cl
Quantity disponible: 0/280

Price: 25€ HT (pro) - 35€ TTC (particular)



ZOROASTRIAN

VINTAGE 2022

Region: Alsace
Appellation: Vin de France
Grapes: 70 % Sylvaner & 30 %
Pinot Auxerrois

Alcohol: 12%
Contenance: 75cl
Quantity disponible: 200/777

Price: 16€ HT (pro) - 27€ TTC (particular)



CERISLING

VINTAGE 2020 2023

Region: Alsace
Appellation: Vin de France
Grapes: Cerises et Riesling

Alcohol: 12,5%
Contenance: 75cl
Quantity disponible: 150/900

Price: 14€45 HT (pro) - 24€ TTC (particular)



OUT OF STOCK

MAUHRY

VINTAGE 2022

Region: Alsace
Appellation: Vin de France
Grapes: 70 % Sylvaner, 20 %
Pinot Auxerrois & 10 % PN

Alcohol: 12%
Contenance: 75cl
Quantity disponible: 0/280

Price: 18€ HT (pro) - 25€ TTC (particular)

ALESACIUS

VINTAGE 2023

Region: Alsace

Appellation: Vin de France

Grapes: Pinot Noir

Alcohol: 13%

Contenance: 75cl

Quantity disponible: 250/888

Price: 19€ HT (pro) - 31€ TTC (particular)

Blend of 70% Pinot noir, 15% Muscat d'Alsace and 15% Pinot Blanc.

Type of cultivation: Organic & Biodynamic, Natural wine.

1/3 of PN is macerated for 2 weeks, 2/3 of PN is macerated for 1 week, all in whole bunches and 3/3 of PN is also macerated for a week but destemmed.

Muscat and PB are pressed directly. Then added with the direct pressed of Muscat and Pinot blanc. The aging takes place on the lees in a ceramic jar for 11 months.

TASTING:



Color: profound ruby.



Nose: Floral, Fruity.



Mouth: Purity of red fruits, with silky tannins and a hint of freshness on the finish. Roundness of limestone and length of granite.



SUGGESTIONS:

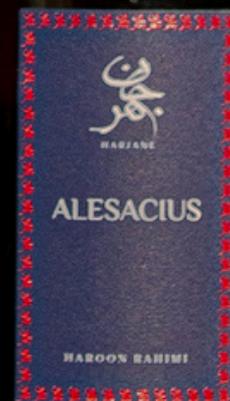
Serve between 15 and 17 °C. Open 1 hour before.



Food and wine pairings: a good pairing with an Oscietra caviar, but just as enjoyable as an aperitif accompanied with nothing, just discussions...

Otherwise with a fillet of beef or a cheese trolley.

Aging potential: 25 years.



Out of stock



REINE D'AFGHANISTAN

VINTAGE 2023

Region: Alsace

Appellation: Vin de France

Grapes: 50 % Pinot Blanc
& 50 % Muscat d'Alsace

Alcohol: 12%

Contenance: 75cl

Quantity disponible: 0/280

Price: 25€ HT (pro) - 35€ TTC (particular)

In the 1970s in Afghanistan, we made our own wine. The great artists of neighboring countries gave concerts in the Palace of the kingdom. And in the crystal glass of our Queen there was always white wine.

The plots are in Obermorschwihr on calcareous loamy soils.

Type of cultivation: Biodynamic, Natural wine.

Direct Press.

The aging takes place on fine lees in the 2020 barrel for 11 months.

TASTING:



Color: Golden dress.



Nose: Iodine, Anise, white flowers, a real Riesling nose.



Mouth: The sweetness of a brioche from Ferber "patisserie" and the deliciousness of white-fleshed fruits, accompanied by a little honeyed side.



SUGGESTIONS:

Serve between 14°C et 16°C. Open before 1 hour before.



Food and wine pairings: Very enjoyable as an aperitif with a starter based on mild vegetables or with a freshwater ray. You can even drink it easily at 1:00 am.

Aging potential : 25 years





ZOROASTRIAN

MILLÉSIME 2022

Region: Alsace

Appellation: Vin de France

Grapes: 70 % Sylvaner & 30 %

Pinot Auxerrois

Alcohol: 12%

Contentence: 75cl

Quantity disponible: 200/777

Price: 16€ HT (pro) - 27€ TTC (particular)

7 days of skin maceration separately of Sylvaner and Auxerrois. The wine was macerated again for 3 weeks with 30 kg of plums.

The plots are located at an altitude of 180 m, facing northeast on limestone loam soils in Obermorschwihr.

Type of cultivation: Biodynamic, Natural wine

The grape clusters are harvested by hand at just the right ripeness.

The wine is aged on fine lees in 2019 oak barrels for 1 year.

TASTING:



Color: Light tiled.



Nose: fresh red fruits, acacia blossom and notes of peach skin.



Mouth: finesse with a sculpted body, accompanied by freshness and minerality.



SUGGESTIONS:

Serve between 16 and 18 °C. Open 1 hour before.



Food and wine pairings: Ideal as an aperitif/starter with frosted and grated goose foie gras, or with refined cuisine whether it be a tart or blue lobster.

Aging potentiel : 20 years.





CERISLING

VINTAGE 2020 2023

Region : Alsace

Appellation : Vin de France

Grapes : Cerises et Riesling

Alcohol : 12,5%

Contenance : 75cl

Quantity disponible: 150/900

Prix : 14€45 HT (pro) - 24€ TTC (particulier)

The plots are located at an altitude of 150 m, on silty/marly limestone soils, in Obermorschwihr, Alsace.

Type of cultivation: Biodynamic, Natural wine.

The bunches of grapes and cherries are harvested by hand.

The cherries are macerated for 6 days with the riesling in a buried Qvevri.

The Riesling is aged (between 2020-2022) on the lees in a concrete tank.

TASTING:



Color: Garnet color (flower rose).



Nose: Roasting and Japanese sake, morello cherries.



Mouth: Great freshness and balanced acidities with some fructose.

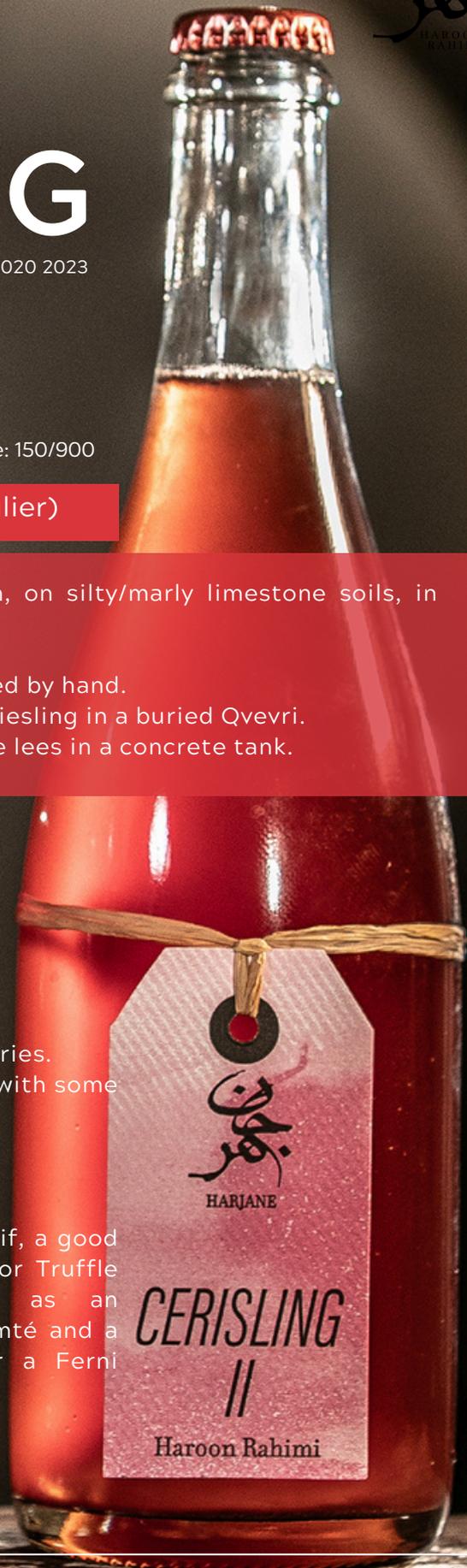


SUGGESTIONS:

Serve between 14°C - 16°C.



Food and wine pairings: Enjoyable as an aperitif, a good pairing with a Qabuli Palaw (Afghan cuisine) or Truffle Pasta from Libertino (Paris), otherwise as an accompaniment with a truffle cheese or a comté and a pleasure with a chocolate-based dessert or a Feni (Afghan pastry).



Rupture de stock



MAUHRY

MILLÉSIME 2022

Region: Alsace

Appellation: Vin de France

Grapes: 70 % Sylvaner, 20 %

Pinot Auxerrois & 10 % PN

alcohol: 12%

Contentance: 75cl

Quantity disponible: 0/280

Price: 18€ HT (pro) - 25€ TTC (particular)

The plot is located at an altitude of 180 m, facing northeast on limestone loam soils in Obermorschwihr.

Type of cultivation: Biodynamic, Natural wine

The grapes are harvested by hand at just the right maturity.

Skin maceration for 7 days separately.

The aging takes place under veil on fine lees in 2019 oak barrels for 1 year.

TASTING:



Color: Light Amber.



Nose: Roasted Ethiopian coffee or peaty 15 year old Scotch whiskey. Both gives...



Mouth: Explosive, crunchy and some notes caramel and cherries with white flowers.



SUGGESTIONS:

Serve between 16°C and 18°C. Open 1 hour before



Food and wine pairings: Ideal as a digestive or with a dark chocolate in front of the fireplace with a book on a sheepskin.

Aging potential: 20 years.



HAROON RAHIMI



It was in 2016 that I left Afghanistan to take refuge in France.

After obtaining my BTSA (Viticulture-Oenology) in 2022, I decided to set up as a winemaker in Alsace. I founded my own estate "Harjane" in 2023 in Niedermorschwihr.

In 2024 I increased the surface area of my vines, which now stands at 1.50 ha.

The grapes from the different plots are vinified separately or blended. Each year, in the winemaking work, I am in rigorous improvisation because each harvest is unique.

Biodynamics and maintaining a living soil are the first thing I pay attention to.

In the vineyard, I work only by hand or with a draft horse. I do treatments with herbal tea macerations, and I make preparations with horn manure "500, biodynamic" and horn silica "501" to protect the soil and leaves.

I apply the biodynamic calendar to all stages of my work, even in the cellar.

In the cellar, everything is done by hand, with a manual press. No filtration, no sulfur (it depends on the vintages), only indigenous yeasts and the transfer of wines is done by gravity.



ORDER PURCHASE

NAME	PRICE	BOTTLES
Alesacius	19€ HT (pro) 31€ TTC (particular)	
Reine d'Afghanistan		
Zoroastrian	16€ HT (pro) 27€ TTC (particular)	
Ceriseling	14€45 HT (pro) 24€ TTC (particular)	
Mauhry		

Shipping costs are the responsibility of the customers.

Address:

Phone number:

Mail :



Sculptez vSculpt your cellar with my wines. When you don't know which bottle to take, choose me.



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