



CREMANT D'ALSACE ROSÉ BRUT NV



HISTORY

AOC Crémant d'Alsace is the jewel in the crown of the sparkling wines produced in Alsace, with Family Charles Sparr being the pioneers of Alsace Crémant Sparkling in 1976. Fresh and elegant, Crémant d'Alsace is developed by secondary fermentation, and predominately made from Pinot Blanc, but also from Pinot Gris, Pinot Noir, Riesling or Chardonnay. These varietals are in general picked at the very beginning of the harvest, an auspicious moment when the grapes offer the best balance and harmony for vinification.

REGION

Crémant d'Alsace, Alsace, France

VARIETAL

100% Pinot Noir

VINEYARDS

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WINEMAKER

Pierre Sparr - Oenologist

WINEMAKING

Outstanding quality sparkling wine, applying similar, strict demands to those applied in the Champagne region. Fresh and elegant, Crémant d'Alsace is developed by secondary fermentation in the bottle. The wine is aged on lees for 12 months.

VINTAGE

Fresh, but humid, winter and spring, combined with very low temperatures in May, flowering was delayed, leading to problems with flower shatter and millerandage. July and August were marked by strong heat waves, leading to water stress problems in areas. Low rainfall during August allowed the vines to catch up on their slow development. The initial high levels of acidity dropped. The start of the harvest benefitted, from ideal climatic conditions. Determined by maturity controls in the vineyards, the Crémant d'Alsace was harvested on the 19th of September.

TASTING NOTES

This exquisite sparkler is made to the highest standards of the Traditional Méthode. The grape variety used, Pinot Noir, must be patiently transformed to allow time for its personality to develop.

TECHNICAL INFORMATION

pH: 3.28

Total Acidity: 4.15

Residual Sugar: 7.7 g/l

Alcohol: 12.5%

Production: 8,500 cases