



CRÉMANT D'ALSACE 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 Blanc

VINEYARDS

AOC Crémant d'Alsace is the jewel in the crown of the sparkling wines produced in Alsace. AOC Crémant d'Alsace represents 22% of the region's wine production. The soil is made up of clay and limestone, granite and schist.

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. This high quality wine is produced by following the strict rules of the traditional Méthode Champenoise with 12 to 18 months on the lees prior to the degorgement with the Brut dosage of a home made secret liquor.

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

Palate: Medium bodied. Full acidity. Moderately fruity. Reminiscence of minerals, herb, tart citrus fruits. Rich with an intense concentration and focus. Good lift on the finish.

TECHNICAL INFORMATION

pH: 3.24

Total Acidity: 3.16 g/l

Residual Sugar: 4.3 g/l

Alcohol: 12%

Production: 12,500 cases

Ageing Potential: 3 to 6 years