



Viticulteur en Alsace
Propriétaire du Clos Saint Landelin

Technical Sheet

CREMANT D'ALSACE «Grand Millésime» 2013

Area of production: Region of Rouffach

Soil type: Chalky clays/Shale

Average age of the vines: 25 years

Grapes: Chardonnay (50%) and Riesling (50%)

Dosage: extra-brut (1 g/L)

Tartric acidity : 8,1 g/L

Date of Harvest: 25th september 2013

Vinification:

The must has been fermented the first time in 228 litres barrels. Then, the wine has been bottled in 2014 for his second fermentation. This Crémant had 2 years aging on laths which gives its complex aromas and a full-bodied expression in the mouth.

The date of disgorgement, which is printed on the back label, will allow you to savour the wine according to your taste. One year after disgorgement, the wine reveals its full characteristically fruity aromas. Thereafter, its body and style become even better.

Organic wine



and biodynamic



Press : 91/100 - James Suckling (Août 2019) : «Plenty of apricot tart, peach pit, caramel and apple strudel. Full-bodied and quite unctuous for this category, this is a big but balanced Crémant that delivers plenty of spicy fruit. Drink now.»



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