



Viticulteur en Alsace  
Propriétaire du Clos Saint Landelin

Technical Sheet

## CREMANT D'ALSACE «Grand Millésime» 2014

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Area of production: Region of Rouffach

Soil type: Chalky clays/Shale

Average age of the vines: 25 years

Harvest: by hand, in 20 kg boxes

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

Date of Harvest: 25th september 2014

Vinification:

The wine has been bottled in 2015 for his second fermentation. This Crémant had 4 years aging (46 months) 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.

Dosage: extra-brut (1 g/L)

Tartric acidity : 11,5 g/L

Alcohol: 13 % / volume

Organic wine



and biodynamic



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