



Viticulteur en Alsace
Propriétaire du Clos Saint Landelin

Technical Specifications

CREMANT D'ALSACE « Grand Millésime » 2015

Area of production: Rouffach region

Sheltered by the highest peaks of the Vosges, the hillsides of the Rouffach region are exceptionally sunny. The limestone subsoil provides good drainage and gives a crystal-clear dimension to this crémant. The exposure varies from east to south-west.

Grape varieties: Riesling (50%) Chardonnay (50%)

Geology: Clay-limestone soil

Average age of the vines: 25 years

Harvest: by hand, in 20 kg boxes.

Harvest date: September 3th and 4th 2015

Vinification:

The wine was bottled in 2016 for the second fermentation to take place. Aging on laths lasted more than 6 years, which resulted in a complex aroma and great texture on the palate. The disgorgement date indicated on the label will allow you to taste this crémant according to your tastes. One year after disgorging, the wine reveals its characteristic fruity aromas. Beyond that, it develops exceptional vinosity and elegance.

Dosage: extra-brut

Acidity: 7,5 g/L (in tartaric acidity)

Alcohol content: 13,5 % / volume

Organic



and biodynamic wine



Tasting notes:

Crémant d'Alsace is easily associated with apéritif. Why not be a little daring and try it over a meal? Made from a blend of Riesling and Chardonnay, this Crémant d'Alsace «Grand Millésime» offers a firm structure and complex aromas. Its vinosity allows for pairings with fish or white meat, or even, with a little audacity, with soft cheese such as Chaource.



Muré - Clos St Landelin - 68250 Rouffach - France

Téléphone : +33 (0)3 89 78 58 00 – Fax : +33 (0)3 89 78 58 01 - domaine@mure.com - www.mure.com