



Viticulteur en Alsace
Propriétaire du Clos Saint Landelin

Technical specifications

CREMANT D'ALSACE PRESTIGE



Area of production: Rouffach region

Soil: limestone and clay

Average age of vines: 25 years

Vinification:

This sparkling wine is a blend of 5 grapes varieties: pinot blanc, pinot auxerrois, riesling, pinot noir, chardonnay. The grapes are exclusively coming from the hillsides around the town of Rouffach.

Vinification and aging are spread over 12 months. The final blend is made on the solera principle : the wine of the year is added to a wine of the previous vintages. This preserve wine is kept on lees. The maturation gives the wine an exceptionnal vinosity and a fine complexity.

dosage: brut (between 8 and 10 g/L)

Tasting notes:

Pale bright yellow color. Brioche nose, fresh and gourmet. In the mouth, a myriad of fine and delicate bubbles, fleshed aromas of white fruits, such as nectarine. Pretty lemony acidity in the end of the mouth.

Ideal as an aperitif or to celebrate an event.

Organic Wine



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