



Viticulteur en Alsace
Propriétaire du Clos Saint Landelin

Technical specificities

CREMANT D'ALSACE BRUT

Area of production: region of Rouffach

Sheltered by the highest peaks of the Vosges, the hillsides of the Rouffach region are exceptionally sunny. The composition of the subsoil, mainly composed of limestone, ensures good drainage. The exposure varies from east to south-west.

Grape varieties: pinot blanc (25%), pinot auxerrois (25%), riesling (15%), pinot gris (25%) and pinot noir (10%).

Geology: clay-limestone

Average age of the vines: 20 years

Vinification:

Only perfectly healthy grapes are used to obtain the greatest elegance and vivacity in the crémant. They are harvested exclusively from the clay-limestone soil of the Rouffach region. This origin gives the Crémant d'Alsace brut its citrus and yellow fruit aromas and its fine structure. The grapes are pressed whole (without being crushed or destemmed). The juice undergoes its first fermentation in casks. The wine is kept for 12 months on fine lees.

The wine acquires its elegance and fullness in the bottle during the second fermentation called prise de mousse. The long contact with the lees and the riddling bring a smoothness that balances the beautiful acidity of the wine. The lees are removed at the time of disgorging and replaced by the liqueur d'expédition. Following disgorgement, the wine is left to rest for a few months to restore its harmony.

Dosage : brut (8 to 10 g/L)

Organic Wine



Tasting notes:

Delicate mousse, persistent ring of bubbles in the glass.
Open nose with apple, vanilla, cinnamon and linden aromas.
In the mouth, it's elegant. The finish is fresh and long.
This Crémant is an ideal aperitif.

Press:

Wine Enthusiast - 90/100 (January 2015) "Perfumed, subtle apple notes unfold on the creamy, biscuity palate. This is rounded but fresh, generous but shows tension. A central seam of acidity keeps the dry palate very supple and lets the purity of this wine speak clearly. The mousse is somewhere between creamy and frothy and thus very invigorating."

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