



Viticulteur en Alsace
Propriétaire du Clos Saint Landelin

Technical specifications

CREMANT D'ALSACE PRESTIGE

Area of production: region of Rouffach

This Crémant d'Alsace is made from different grape varieties and comes from plots of land cultivated under organic farming methods. Its fine and delicate mousse forms a myriad of bubbles in the glass like a constellation of stars.

Grape varieties: 50 % Pinot Blanc and Auxerrois - 20 % Pinot Gris - 20 % Riesling - 5 % Chardonnay - 5 % Pinot Noir

Geology: marl and limestone soil

Average age of vines: 25 years

Vinification:

The vinification and maturation are spread over 12 months. The final blend is made on the principle of the solera: the wine of the year is blended with a wine from the previous vintages. This reserve wine is kept on fine lees. The maturation gives an exceptional vinosity and a fine complexity to the wine.

After the second fermentation called prise de mousse took place inside the bottle, the wine acquires its nobility during a long conservation on laths. Then comes the disgorging stage, after which the wine rests for a few more months in the cellar. The date of disgorgement indicated on the back label will allow you to taste it according to your taste. One year after disgorgement, the wine reveals its characteristic fruity aromas. Beyond that, it develops exceptional elegance and vinosity. It is recommended to drink it within three years after disgorging.

Dosage: brut (8 g/L)

Organic Wine



Tasting notes: rather discreet nose with fine touches of white fruits and wild flowers, dry balance in the mouth but a rather smooth texture with hints of brioche. Fine and lively foam, fresh finish.