



*Viticulteurs en Alsace
Propriétaires du Clos S' Landelin*

TECHNICAL SPECIFICATIONS

CRÉMANT D'ALSACE BRUT "CUVÉE PRESTIGE"

- Area of production : Rouffach region

- Soil : clay limestone

- Average age of vines : 30 years

- Vinification :

This sparkling wine is a blend of 5 grape varieties: pinot blanc (25%), pinot auxerrois (25%), pinot gris (25%), pinot noir (10%), riesling (15%). The grapes are exclusively coming from the hillsides around the town of Rouffach. They are sorted out carefully during the harvest reception. The requirements are: absence of rot and good maturity. The vinification is partly made in barrels which gives the wine complexity and fatness. The other part of the wine is produced in wooden tuns of 50 hectoliters. The maturation is made during 12 months.

The final blend is realised on the principle of "solera": a blend of the previous vintages is added to the wine of the year. This reserve wine is stored on lees. This maturation brings the wine an exceptional depth and a fine complexity.

The second fermentation and the long horizontal storage are important for the nobility of the wine. After that the bottles are disgorged and are stored a few months to restore the balance to the wine. The disgorging date, indicated on the label, will permit you to drink the crémant at the right time. One year after the disgorging the wine reveals its characteristic fruits aromas. Beyond this date depth and distinction are at their optimum.

Tasting notes :

The wine produces a fine head of mousse around the top of the glass, with persistent bubbles.

A nose which is very open, fresh, elegant, very pronounced and vinous.

On the palate the wine is lively, easy to drink and distinguishes itself by a remarkable finesse; fresh on the finish with long-lasting aromas and flavours.

Matching with food:

Ideal for aperitif. Nice wine with shell-fish.