

## Crémant d'Alsace « Première Cuvée » Demi-Sec

Producer	<b>Domaine Ansen</b> is a one-person-operation run by Daniel Ansen who has earned a degree from University of Bordeaux. In 2010, he has stopped working as a consulting winemaker to take over his relatives' vineyards and launch his own wine.
AOP	<u>Crémant d'Alsace</u> Limited edition celebrating the start of Domaine Ansen
Variety	<u>Pinot blanc</u> , <u>Auxerrois</u> , <u>Riesling</u> Blanc de blancs
Day of picking	September 21 <sup>st</sup> - 22 <sup>nd</sup>
Weather of the vintage	The 2012 vintage held outstanding potential. Cool to moderate weather allowed a long growing season. Rigorous leaf canopy management and perfectly timed ploughing were crucial for achieving best quality possible.
Geology	Marls with high levels of magnesium
Winemaking	Grapes were hand picked. Pressing lasted 3 and a half hours. Fermentation was carried out in stainless steel tank. Selection of the blend: the varieties, the fields, the juices obtained at low pressure Bottle were aged 12 month prior release
Bottling	December 3 <sup>rd</sup> 2012 260 cases
Dosage	32 g/l
Label	Art work from Hervé Libert <a href="http://libert67.skyrock.com/">http://libert67.skyrock.com/</a>

