

Cremant d'Alsace « Struch » brut – Blanc de noirs

Producer

Domaine Ansen

is a one-person-operation run by Daniel Ansen who has become a winemaker in Bordeaux. After a 10-year-experience, he took over his relatives' vineyards and launched his own wine.

He is focused on aromatic wines from cool climate. The wine range was simultaneously influenced by french and german cultures.



AOP

Cremant d'Alsace individual field Struch

Variety

100 % Pinot noir
Blanc de noirs

Day of picking

September 27th 2019

Weather of the vintage

The 2013 was cooler and with lower yields than expected.
Harvest was completed before the end of October.

Geology

Struch is a southward looking slope. Vine roots are able to seek nutrients deep into the limy clay underground. The wine shows elegance and length.

Winemaking

Grapes were hand picked and sorted.
The fruit was whole bunch air-bag pressed. The juice was obtained at low pressure (50 l / 100 kg)
Fermentation was carried at low temperature in stainless steel tank.
Prise de mousse was carried with 100 % residual sugar from the grapes.

Bottling

December 3rd 2013 after single filtration
240 cases

Chemical analyses

Dosage 7 g/l
low sulfites
alcohol 12%
Organic wine certified by Ecocert FR-BIO-01

Label

Original art work by Tayfo
<http://tayfocreation.kikouli.fr/>

