

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

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.
AOC	<u>Cremant d'Alsace</u> individual field Struch
Variety	100 % <u>Auxerrois</u> (white Burgundy) Blanc de blancs
Day of picking	September 13 th 2014
Weather of the vintage	2014 was unusually dry during spring time. The summer season allowed the landscape to become greener. Late warm temperatures influenced the fermentations.
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 lighth body.
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.
Bottling	May 11 th 2015 after single filtration 250 cases
Chemical analyses	Dosage 6 g/l low sulfites alcohol 12.5 % Organic wine certified by Ecocert FR-BIO-01
Label	Original art work by Tayfo http://tayfocreation.kikouli.fr/

