

Cremant d'Alsace « Struch » demi-sec

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

Cremant d'Alsace individual field Struch

Variety

100 % Auxerrois (white Burgundy)

Day of picking

September 13th 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 11th 2015 after single filtration
250 cases

Chemical analyses

Dosage 32 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/>

