



DOMAINE ANSEN Cremant Rosé Brut

REGION/ ORIGIN	Crémant d'Alsace AOC Westhoffen	WINEMAKER	Daniel Ansen
VINTAGE	NV	WINERY ESTABLISHED	2010
VARIETALS	100%	VINEYARD(S)	Estate fruit 2 hectares
ALCOHOL	12%	AGE OF VINEYARD(S)	32 years old
FERMENTATION	Stainless steel Selected yeasts	SOIL TYPE	Clay
AGING	30 months	ELEVATION	280-320 meters
BARREL TYPE/ YEARS IN USE	No wood	FARMING METHODS	Organic certified
FILTER/FINING	No fining	TOTAL PRODUCTION	1,920 bottles
TOTAL SULFUR/ RS	40 mg/l 1.7 g/l	HARVEST TIME	Mid to late September

The Ansen family's earliest recording of grape growing was in 1603, when Lauren Ansen wrote about his wedding, and how he had a vineyard planted in the fields for wine (13 generations ago)

In the northern most hills of the Alsace AOC of eastern France, *Domaine Ansen* has been a family of grape growers, fruit orchard farmers, cattle raisers, and all things in between for over 400 years. In the mid-nineties, Daniel Ansen set out to learn the trade of winemaking, spending time not only in Alsace, but also Australia, the United States, and Bordeaux, where he went to enology school. In 2010 he moved back into the old family house with his wife Karine and took over the fields from his father, looking forward to converting everything to organic viticulture, and starting to make wine from their grapes that had always gone to a local cooperative. Slowly expanding in Alsace's diverse land, Daniel farms 8.5 hectares, in 40 plots (some are as small as 2 rows of vines), to 8 grape varieties, on 3 different soil types (black clay, limestone, and sandstone). Careful hand harvesting, the use of stainless steel for natural fermentations and aging, and very little (to zero) sulfite use in the finished wines, he lets each grape express their natural characteristics to the fullest, be it laser acidity, sweet ripe fruit, or a combination of both.

'Nature is different every single year, so I don't want (or expect) to make the same wines every year'
— Daniel Ansen

The *Domaine Ansen Crémant d'Alsace Rosé Brut* is a pure expression of Pinot Noir from a small plot of vines that were planted in 1984. Since Pinot Noir is the only allowed red grape in Crémant, and it is illegal to blend white and red grapes, this is a 100% expression of the grape. The fruit was pressed from whole bunches into stainless steel tanks for a long and slow cold fermentation. The wine was bottled and then after 30 months of rest, this sparkling is disgorged on demand with no dosage and only topped up with the same juice from other bottles. Between the non-fertile clay soils, the extreme temperature shifts of the region, and the soft touch with the grapes, the result is quite delicate in the glass with a gorgeous concentration of aromas. Strawberry and balsamic tones lead with vivacity on the nose and continue on to the palate. Loaded with zippy lime zest, small berries, and pure and fresh minerality, bone-dry austerity, and a long delicious finish.