

Domaine Ansen Cremant d'Alsace Rosé Brut

(Cremant d'Alsace AOC)

100% Pinot Noir



The Cremant d'Alsace Rosé Brut is a pure expression of Pinot Noir from a small plot of vines that were planted in 1984. The fruit was pressed from whole bunches into stainless steel tanks for natural and malolactic fermentation. When the wine was bottled and then after many months of rest, it is disgorged on demand with no dosage. 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 on the nose and palate, and are accompanied with a pure and fresh minerality, a bone-dry austerity, and a long delicious finish.

Bon Vivant

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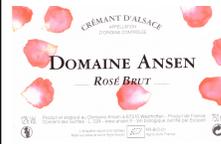
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