DOMAINE ANSEN
Cremant d'Alsace 'Struch' Blanc de Noirs

REGION/ ORIGIN	Crémant d'Alsace AOC Westhoffen	WINEMAKER	Daniel Ansen
VINTAGE	2020	WINERY ESTABLISHED	2010
VARIETALS	100% Pinot Noir	VINEYARD(S)	Estate fruit
ALCOHOL	12.5%	AGE OF VINEYARD(S)	36 years old (planted in 1984)
FERMENTATION	Stainless steel Selected yeasts	SOIL TYPE	Clay & Limestone
AGING	60 months	ELEVATION	280-320 meters
BARREL TYPE/ YEARS IN USE	No wood	FARMING METHODS	Organic certified
FILTER/FINING	Single light filter No fining	TOTAL PRODUCTION	8,400 bottles
TOTAL SULFUR/ RS	30 mg/l 6 g/l	HARVEST TIME	September 26th

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 Cremant d'Alsace Struch Brut* is a Blanc de Noir of Pinot Noir from a small plot of vines planted on a southward facing hill called Struch. The fruit was pressed from whole bunches into stainless steel tanks and a very neutral yeast was used to aid in fermentation in order to keep the temperatures very low and the aromatics and phenolics of the wine present. In the middle of spring, the wine was bottled and then after a newer, 2025, bottling, with 60 months of rest, it was disgorged and given a dosage from its own grape's residual sugar of 6 g/l. The clay and limestone soils are difficult on this hill, and force the vine roots to go very deep for nutrients, therefore showing great elegance and length in the final wine. Creamy and delicious Pinot fruit is expressed immediately on the palate with a touch of cherry liqueur and vanilla, while leading to a crunchy stony mid-palate of graceful minerality. Lengthy in the mouth with exquisite acidity and balance, this sparkling is well suited for anything from fish to beef.