

Domaine Ansen 'Struch' Cremant d'Alsace

(Cremant d'Alsace AOC)

100% Pinot Noir



The 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 for natural and malolactic fermentation and then bottled. After many 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 force the vine roots to go very deep for nutrients, therefore showing 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.

Bon Vivant

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