

Crémant Brut Nature 2021

Characteristics

<i>Appellation :</i>	AOC Crémant d'Alsace
<i>Varietal :</i>	39 % Pinot Auxerrois 35 % Pinot Gris 16 % Chardonnay 10 % Pinot Blanc
<i>Average Age of Vines :</i>	30 years
<i>Surface Area :</i>	3.62 ha
<i>Soil :</i>	Clay-limestone hillsides, sandy loamy plains
<i>Exposure - Slope :</i>	East Medium slope
<i>Harvest :</i>	Manual
<i>Average Yields :</i>	23 hl/ha
<i>Density of planting :</i>	5000 stock/ha
<i>Average Production :</i>	10 440 bottles
<i>Vinification :</i>	Hand picked grapes with the maturity for a still Wine. Fermentation in stainless steel tanks stoped with cold temperature at 24 g/L sugar. Second fermentation in bottle with the sugar of the grapes, no chaptalisation.
<i>Date of bottling :</i>	March 2022
<i>Winemaker :</i>	Maxime Barmès
<i>Proprietor :</i>	Famille Barmès Buecher
<i>Acidity :</i>	6.65 g/l
<i>Sugar :</i>	<0,5 g/l
<i>Alcohol :</i>	12.5°



Our Crémant sparkling wine comes from the clay-limestone hillsides of Wettolsheim and the sandy loamy plains of Turckheim and Colmar. The Pinot Gris, Pinot Blanc, Pinot Auxerrois and Chardonnay grape varieties are brought to life by their different *terroirs* bringing finesse and character to this Crémant.

Our Crémant is not dosed with added sugar in order to retain its natural identity and purity and allow you to enjoy the honest and authentic expression of this natural wine. Every vintage is therefore unique.



DOMAINE BARMÈS-BUECHER

GRANDS VINS D'ALSACE EN BIODYNAMIE

Three times zero...

- Zero chaptalization of the must
- Zero chaptalization of the wine for the sparkling process
- Zero dosage at disgorgement

Harvest

Maxime pays particular attention to the maturity of the grapes and is very reluctant to intervene in the cellar. The grapes harvested for the production of Crémant Brut Nature are unusually ripe for the production of a sparkling wine. The grape juice obtained is much richer than that usually used for Crémant. This avoids any chaptalization of both the must and the base wine for its second fermentation in the bottle.

Vinification

The pressing is done very slowly and the juice goes down to the cellar by gravity. The first fermentation is done in vats, using only indigenous yeast. The base wine is stopped during its fermentation by means of cold and a few rackings, to preserve about 23g of residual sugar, necessary for its sparkling in bottle.

At the time of disgorging, the level is made with a dry wine. The maturity of the grapes allows a disgorging without any expedition liquor, in order to preserve all the purity of the wine. For the sake of transparency, our Crémant is always vintage.

Tasting

As an aperitif, of course, but also with shellfish, white meats or certain cheeses (Brie, Camembert, fresh goat cheese, Brillat Savarin...)

The Crémant Brut Nature in the press...

LA REVUE DU VIN DE FRANCE

"This Alsatian pioneer of non-dosed Crémants dazzles. Its unctuous bubble comforts. In the mouth, it gives an immediate tactile pleasure. An effervescent wine to put in every mouth".

WINE ENTHUSIAST

"An almost leafy, greenish note hovers on the nose, reminiscent of spring meadow and tender green pear. The palate adds a wonderfully fine mousse to this, on the slender light palate. Notions of lime zest and green pear become stronger towards the refreshing finish. This is an elegant, slender and wonderfully bone-dry sparkler".

Véronique RIVEST - Canadian Sommelier

"Alsace is also a source of excellent sparkling wines. This one is fresh and lively, archisect, and invigorating, with invigorating aromas of green apple, white flowers and citrus. Perfect for an aperitif, for brunch or with fried fish or seafood.

DECANTER

« An elegant blend of Pinot Gris, Auxerrois, Pinot Noir and Riesling from a biodynamic Domaine. A striking citrus peel nose, grapefruit flavours and more flesh than many a Brut Nature. »