

Crémant d'Alsace – Champ Libre 2019

TECHNICAL SHEET

WINEMAKING

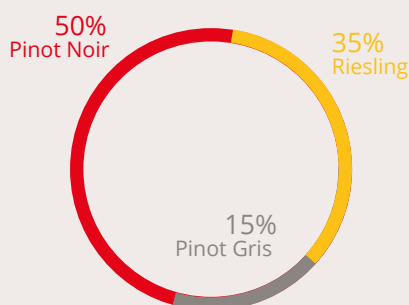
Sourced from three estate parcels identified for their Crémant potential, the grapes are hand-harvested in small crates and whole-bunch pressed. The base wines are fermented and matured in century-old oak casks before the second fermentation in bottle. After 50 months on lees, the wine is disgorged with an extra-brut dosage (3 g/l), showcasing purity and finesse.

VINTAGE 2019

2019 was a year of contrasts. A mild winter allowed a calm start to the season, followed by a cool, rainy spring that replenished water reserves and preserved crop potential. A hot, dry summer, punctuated by late-July storms, ensured steady ripening and excellent fruit health. Cool August nights brought vibrant natural acidity and aromatic expression. Harvest began under sunny skies on September 18, yielding wines of balance, concentration, and precision, placing 2019 among the finest vintages of the decade.

TECHNICAL DATA

- ▶ Appellation : Crémant d'Alsace AOC
- ▶ Vintage: 2019
- ▶ Alcohol: 12 % vol.
- ▶ Residual sugar : 3 g/l
- ▶ Total acidity : 6,79 g/l (tartaric acid)
- ▶ pH : 3,17
- ▶ Ageing on Lees : 50 mois
- ▶ Packaging : Bouteille 75 cl – carton de 6



TASTING

The pale gold colour, animated by a fine and persistent effervescence, reveals a wine at maturity. The nose opens with aromas of ripe yellow apple, enhanced by brioche, toasted notes and hints of grilled bread, signatures of the long ageing on lees. The palate is tonic yet without harshness, ample and well-balanced, carried by fine, persistent bubbles. The straight, lingering finish confirms a gastronomic Crémant with fine ageing potential.



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