

Francis Baur

-----Depuis 1741-----

Vins & Crémant d'Alsace

CREMANT D'ALSACE



Varietals : 30% Riesling - 30% Pinot Blanc - 30% Pinot Gris - 10% Chardonnay

YIELD : 60 hl/ha

Production : 1685 cases

Dosage : 5,85g/L

100% Biodynamic : BIODYVIN certification

Vinification and aging : Pressing of the grapes is 100% whole cluster. They undergo a very slow and gradual pressing.

Natural decantation (settling period) after 14 hours of rest.

Temperature controlled fermentation at 16 degrees Celsius.

Second fermentation : In March, the blended wine is put in bottles along with organic yeast and a small amount of sugar called « liqueur de tirage », stopped with a crown cork and horizontally stored in a wine cellar for a second fermentation.

Aging on lees : The wine is aged on lees from 12 to 18 months before disgorgment.

Riddling : After aging, the lees must be consolidated for removal. The bottles undergo a process known as riddling (remuage in French). 4 times a day for 5 1/2 days, the bottles are given a slight shake and turn, alternatively on right then left, and dropped back into the pupitres, while gradually increasing the angle. The drop back into the rack causes a slight tap, pushing sediments towards the neck of the bottles.

Disgorging : Disgorgment is done by freezing a small amount of the liquid in the neck and removing this cap of ice containing lees.

Dosage : Immediately after disgorging and just before final corking, the level is topped up with liqueur d'expédition (secret recipe). The amount of sugar in the liqueur d'expédition determines the sweetness of the Crémant.

ORGANIC & BIODYNAMIE certification

