

Maison Muré Crémant d'Alsace "Prestige" Brut



Product price:

€105.00

Product features:

Area: ALSACE

Winemaker: Famille MURE

Appellation: Crémant d'Alsace

Color: sparkling white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: pinot blanc

Alcool: 12,5

Product short description:

We were impressed by this blend of the three Alsace pinots (Blanc, Gris, and Auxerrois) enhanced by a touch of Riesling, Chardonnay, and Pinot Noir. Fine bubbles, a balance, and a length on the palate that are particularly rare at this price!

Product description:

PRESENTATION OF DOMAINE MURE
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Domaine Muré Crémant d'Alsace "Prestige" Brut

Tasting comments from the domaine : *"Rather discreet nose with fine nuances of white fruits and meadow flowers, dry balance on the palate but quite a rich texture, fine and invigorating bubbles, nicely fresh finish."* (Pierre Radmacher)

Technical sheet written by the domaine

This crémant is made from purchased grapes in collaboration with local winemakers.

Grapes: Pinot Blanc (25%) Pinot Auxerrois (25%) Pinot Gris (20%) Riesling (20%) Chardonnay (5%) and Pinot Noir (5%).

Terroir: The vines are planted in the Rouffach region, on predominantly limestone soils, suitable for producing fine and elegant base wines for crémant.

Average age of the vines: 20 years

Harvest: Manual

Winemaking: Elegant and refined, Crémant d'Alsace is made following the traditional method. Its fine bubbles come from a second fermentation in the bottle. Full of freshness and subtlety, it will convince the most refined palates.

Dosage: brut (8 to 10g/l)

Acidity: 7 grams/liter

Alcohol: 12.5 %

Ageing potential: Until 2029