



Barmès-Buecher Crémant d'Alsace Brut

Barmès-Buecher's sparkling wine is unusual in the world of Crémant d'Alsace in that it is produced without the use of added yeasts or sugar (for the second fermentation). A fine example of "farmer fizz".

VARIETIES: 41% Pinot Gris / 35% Pinot Auxerrois / 12% Chardonnay / 12% Pinot Blanc

CLASSIFICATION: Crémant d'Alsace AOC

VINEYARDS: Estate vineyards around Wettolsheim, Turckheim & Colmar. Predominantly east facing.

VINEYARD SOILS: Clay-limestone hillsides, sandy loamy plains

FARMING: Biodynamic

WINEMAKING: Hand-picked grapes with the maturity for a still wine at 12.5 % potential alcohol, fermentation in stainless steel tanks fermentation stopped with cold temperature at 11.3% Alc (22 g/L sugar). Second fermentation in bottle with the sugar of the grapes, no additional sugar or yeasts added.

AGING: 24 months sur latte.

DISGORGED: January 13, 2016

DOSAGE: 0 grams/L

