



HISTORY			
Estate Creation Date	1966 in its present form		
Estate Manager	Etienne Dreyer		
Since when	2001		
WINE & VINEYARD			
Wine Name	CREMANT D'ALSACE BRUT ROSE		
Appellation	Crémant d'Alsace		
Additional Name	Brut Rosé		
Wine Type	Dry		
Color	Sparkling Rosé		
Organic Certification		No	
Vineyard surface	1 ha		
Soil Type	Gravelly and alluvial soils		
Topography	Plane		
VITICULTURE			
Density	4,500 vines per ha		
Trim Type	Double Guyot		
Soil clearing	Every other row – Micro ploughed – Floor's surface ventilation only in order not to alter the deeper soil structure.		
Grass seeding	100% – Mechanic weeding on each row		
Leaves pruning			
Branches pruning	None		
Sustainable viticulture	Yes		
HARVEST			
Grape picking	By hand		
Sorting method	Sorting at the parcel		
VINIFICATION			
Explain choices made & benefit to wine			
Pre/fermentation / Maceration	Short maceration during pressing and use of "bleeding process" on the Pinot Noir to adjust color.		
Fermentation	Alcoholic fermentation in stainless steel or glazed tanks for 2 months on average.		
Other techniques used			
Post-fermentation /Maceration			
AGEING			
Explain choices made & benefit to wine			
Vats	Alcoholic fermentation in stainless steel tank, then second fermentation in the bottle and ageing on racks for at least 12 months. Manual and mechanical riddling and disgorging with systematic brut dosage.		
Wood chips, Staves			
Barrels	Old oak barrels for a 2 months period		
% New Oak			



Queen Of Wines

Crémant d'Alsace Brut Rosé

BOTTLING		Explain choices made & benefit to wine
Blend		100% Pinot Noir
Blending time period		December
Filtration		Tangential filtration that allows a unique filtration of the wine, so it doesn't suffer from too many "movements".
Cork type		
Number of bottles per year		
TASTING NOTES		
Color – Nose – Mouth – Pairing		
STORAGE TIME		
Recommended		3 years on average, maximum of 5 years
TALKING POINTS		
History, Milestones, Itinerary, Rationale, Philosophy		
AWARDS		
Awards and notifications		