



CHATEAU D'ORSCHWIHR



ALSACE, FRANCE

Located in northeast of France, Alsace is something of a hidden treasure, known for its very aromatic, floral and spicy white wines – and it's white wines that make up over 90% of the region's production. The region has a unique heritage, as it has changed hands between France and Germany on several occasions throughout history. The wines are heavily influenced by their German neighbors, and even the bottles share the same fluted shape.

Alsace benefits from a semi-continental climate, which is mostly sunny, hot and dry. Situated in the foothills of the Vosges mountains, the vineyards are located in a rain shadow and are well exposed to the sun, which suits the slow ripening grape varieties grown here.

There are 15,500 hectares of AOC vineyards and 53 appellations – 51 of which are designated grands crus. As well as still wines, the region also produces the most popular AOC sparkling wine consumed in France, Crémant d'Alsace. Made mainly from Pinot Blanc, but also from Pinot Gris, Pinot Noir, Riesling and Chardonnay, it is a méthode traditionnelle sparkling wine with a bright, fresh character.

DESIGNATION

2020 CRÉMANT D' ALSACE BRUT | ALSACE,

VINEYARD

50% Chardonnay, 50% Auxerois. The Chardonnay comes from a plot name Hueben, located in the far south of Alsace. With steep slopes facing full south, this terroir, mainly composed of sandstone, contains a high iron content which gives it a reddish color. It is an ideal terroir for high acidity Chardonnay, perfect for the production of crémant. The Pinot Auxerrois comes from the Bollenberg Hill which is a limestone hill nearby Orschwihr and gives very fruity wines.

PROCESS

Produced according to the traditional Champagne method which involves picking the grapes by hand during the earliest days of the harvest. The grapes are transported in wooden crates until loaded into the press in order to preserve the vitality and the delicate aromas. This wine is then bottled, where a second fermentation takes place, creating the delicate bubbles. Matured sur lie for a minimum of twelve months; the time during which the bubbles will become more refined and the wine more complex.

TASTING

The bubbles are fine and very persistent thanks to the aging on lees. The nose is forward and complex, beautifully marked by the aging and develops aromas of citrus and pineapple. The mouthfeel is powerful and rounded when the acidity takes over at the end. There are aromas of cedar, ripe apple with a classic lees presence.

WINERY

The first recorded mention of the Château d'Orschwihr dates back to 1049. The Hartmann family acquired the Château in 1854. Martin Hartmann turned the vineyards to commercial use in the 50s. His son, Hubert, took over in 1986 and increased the size of the vineyards from 6 to the present 25 hectares. Now, grandson Gautier is the latest in the family to continue the tradition. Not only is the property centuries old, but the Hartmann family philosophy of how to treat the earth, the vineyards, and the wines has also stayed true: deliberate use of ground cover, low yields, and no chaptalization among other practices give beautifully balanced wines and world class Grand Crus.