



## WOLFBERGER

### Cremant d' Alsace Brut

France – Alsace

#### ABOUT WOLFBERGER

Wolfberger is a union of producers located in Eguisheim, south of Colmar in Alsace. The city was home to Pope Leo IX, the Reformer (Pope from 1048 – 1054 A.D.). The winery was founded in 1902 when a group of winegrowers in Eguisheim decided to join forces, creating one of the first cooperatives in Alsace. The cave counts 450 members today.

Wolfberger comprises 1,200 hectares (2,965 acres), 500 of which are in and around Eguisheim. Rieling is the top grape; Pinot Blanc is second. Jerome Keller has served as winemaker since 2011. The vineyards cover 13,000 parcels over 15 Grand Crus. Wolfberger also has over 1,000 hectares of orchards, whose fruit is used to produce their impressive collection of eaux-de-vie distilled spirits

#### ABOUT THE WINE

The Cremant d' Alsace AOC began in 1976, though the production of sparkling wine in Alsace dates back to the early 1900's.

*"Straw color. Bright, fruity, creamy aromas of green apple pastry, peaches in cream, and lemon chiffon with a supple, tangy, finely carbonated, dry-yet-fruity medium body and an effortless, amusing, medium-long white nuts, lime-pineapple sorbet, and minerals finish with no oak. A refreshing, tangy sparkling wine that will shine at the table."*

**Beverage Testing Institute, 94 pts (Exceptional); Gold Medal**

#### RATINGS

**94 BTI**

**91 i-Wine Review**

**90 Wine Enthusiast**



Vintage	NV
Appellation	Cremant d' Alsace
Varietal(s)	90% Pinot Blanc, 10% Pinot Auxerrois
Vinification	The grapes used to produce Crémant d'Alsace are harvested early. Produced according to the methode traditionnelle, Alsace Crémants are racked in a nearly inverted position where they age patiently. Then, after 12 months minimum, they are riddled so that the sediment collects in the neck of the bottles, awaiting disgorgement.
Size	12/750ml
UPC	7 84585 00271 9