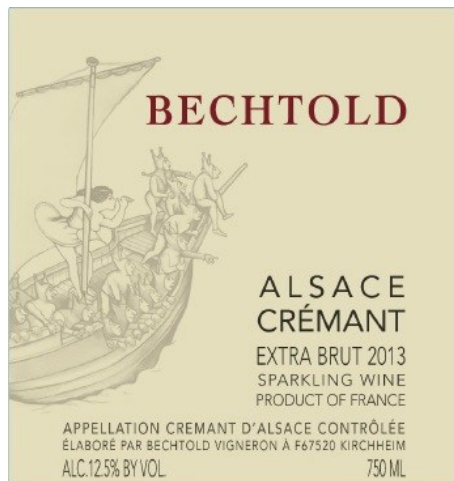


# Domaine Bechtold



## Crémant d'Alsace



### At a Glance:

- **Appellation:** AOC Crémant d'Alsace
- **Encépagement:** Chardonnay (50%), Auxerrois (50%)
- **Average Annual Production:** 6,000 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 1 g/l, no dosage
- **Average Total Acidity:** c. 4 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** Altgasse and Unten am Berg parcels, both in the Couronne d'Or region surrounding the domaine.
- **Soil Types and Compositions:** Limestone-rich marls
- **Vine Age, Training, and Density:** c. 25 years, double guyot, 5,500 vines/ha
- **Average Yields:** 70 hl/ha
- **Average Harvest Date and Type:** Exclusively manual (one of the few in the Bas-Rhin). Harvest ranges from August-September.

### In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tank. Cuvaison lasts 2-3 weeks.
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 2 years *sur lattes*
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tank
- **Élevage:** 9 months in stainless-steel tanks followed by weekly mechanical remuage for two years while the wine rests in bottle. No reserve wine
- **Press Wine:** Ferments with free-run juice
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Small dose of sulfur prior to fermentation to guard against volatile acidity and a small dose at bottling. c. 100 mg/l total.

### In The Glass:

This is the soul of raciness and finesse, electric and citrusy, with the earthy depth of the Auxerrois grape coming through on the palate, and firm limestone-y minerality on the finish.