



*François Baur*

## CREMANT D'ALSACE

Varietals: 30% Riesling, 30% of pinot blanc, 30% of pinot gris, and 10% of chardonnay.

Yield: 63hl/ha

Production: 1685 cases

Dosage: 6,45 bars

100% Biodynamic: Biodyvin certification.

Vinification and aging: Pressing of the grapes is 100% whole cluster. They undergo a very slow and gradual pressing.

Natural decantation (settling period) after 14 hours of rest.

Temperature controlled fermentation at 16 degrees Celcius.

Second fermentation: In March, the blended wine is put in bottles along with organic yeasts and a small amount of sugar, called "liqueur de tirage", stopped with a crown cap and stored in a wine cellar horizontally for a second fermentation.

Aging on lees: the wine is aged on lees in the bottle from 12 to 18 months before disgorgement.

Riddling: After aging, the lees must be consolidated for removal. The bottle undergo a process known as riddling (remuage in French). 4 times a day for 5 ½ days, the bottles are given a slight shake and turn, alternatively on right then left, and dropped back into the pupitres, with the angle gradually increased. The drop back into the rack causes a slight tap, pushing sediments toward the neck of the bottles.

Disgorging: Disgorgement is done by freezing a small amount of the liquid in the neck and removing this cap of ice containing lees.

Dosage: Immediately after disgorging but before final corking, the liquid level is stopped with liqueur d'expédition (secret recipe). The amount of sugar in the liqueur d'expédition determines the sweetness of the cremant.

