

# TERROIRSENSE

## WINE REVIEW

2013 Crémant d'Alsace Brut Alpha

90

Pale straw colour. Expressive aromas of yellow fruits, lichee and spices, with hints of violet and lily of the valley. Juicy, fruity and fresh, with citrus and flower blossom notes. A nicely sappy style for enjoying next summer. This blend of Pinot Blanc (33%), Chardonnay (25%), Pinot Noir (25%), and Auxerrois (17%) finishes long and powerful (the Pinot Noir) but also quite fresh and lemony (the Pinot Blanc and Chardonnay) but with a hint of honeyed richness in the background (the Auxerrois). The wine's name derives from the fact this is the first wine in this lineup (hence alpha, the first letter of the Greek alphabet) and was aged six years on the lees. In fact, though the label says Brut, this is an Extra Brut (it has 0 g/L r.s., so I guess it's a Nature too). Drinking window: now-2024.



Ian D'Agata