

DOMAINE MURÉ

AOC Crémant d'Alsace
Sparkling Brut

TERROIR

Nestled around Rouffach, in the heart of Alsace's vineyards, the vines dedicated to this Crémant flourish on perfectly exposed limestone hillsides. This active limestone terroir gives the wine its tension, its straightness, and that crystalline freshness typical of great sparkling wines. The average age of the vines, around 20 years, ensures a beautiful balance between aromatic maturity and vivacity, essential for the production of fine and elegant bubbles.

WINEMAKING

This Crémant d'Alsace is crafted with a precision worthy of the finest bubbles. After a careful first fermentation, each blend rests for 12 months before being assembled. The estate here adopts a method inspired by the solera: the wine of the year is married to a perpetual reserve of previous vintages, kept on lees. This rare process in Alsace brings remarkable aromatic depth and complexity. The second fermentation is followed by a long aging on racks, then by additional rest after disgorging, ensuring a fine, elegant, and perfectly integrated bubble.

TASTING

A Crémant with character, full of finesse. The nose opens with restraint on subtle aromas of white fruits, wildflowers, and a hint of brioche. In the mouth, the bubble is delicate, the texture caressing, carried by a beautiful liveliness. The whole is straight, precise, with a saline and invigorating finish that prolongs the freshness. A pure and elegant expression of the Alsatian style. To be enjoyed within three years after disgorging to fully appreciate its freshness, aromatic brilliance, and the finesse of its bubble.

FOOD PAIRINGS

This "Prestige" Crémant d'Alsace shines from the aperitif with Comté cheese gougères or crispy vegetable tempura. On the table, it reveals all its freshness with a herb-stuffed trout en papillote, a sea bream ceviche, or a warm langoustine salad. At the end of the meal, its tension pairs perfectly with a thin apricot tart or a lemon-basil sorbet.

