

CREMANT D'ALSACE BRUT, Cuvée Prestige AOC Crémant d'Alsace, France



Established in the small village of Wettolsheim, five kilometers West of Colmar, the EHRHART family has been farming the diverse terroirs of Alsace since 1725. Philippe and Corinne Ehrhart farm their 25 hectares among 11 different villages with a wide variety of soils, including 4 terroirs of Grands-Crus like Hengst, Brand, Schlossberg and Goldert. All the terroirs are vinified separately to preserve the tipicity of each of them. All wines have been certified as organic since 2010 and biodynamic since 2012. Their kids Florian and Margot joined the family estate and are now the new generation of winemakers.

Lovely notes of ripe mirabelle plum and yellow apple on the nose. The palate adds citrus notes with a delicate fine mousse. This is a lovely, dry and invigorating aperitif.



Certified Organic by Ecocert France and Biodynamic by Demeter



Hand harvested



50% Pinot Auxerrois
40% Chardonnay
10% Pinot Noir



Vines are on average 20 years



Traditional method.
3 years on the lees after second fermentation.



Yield : 65 hl/ha



Pinot Auxerrois and Chardonnay from Granite soils and Pinot Noir from Marl-Calcareous soil



Annual production per year 15000 bottles



After hand picking, the grapes are pressed immediately to extract the maximum aromatics and retain their bright fruit qualities. After 6 month on lees the base wine is bottled and undergo the second fermentation. It stays on lattes for 3 years. Disgorgement date is indicated on the back label.