Cremant D`Alsace Rose Brut Jean Baptiste Adam N.V.



Region

The Method Traditionelle requires a secondary fermentation within the closed bottle to create a fine natural mousse and generate the rich yeasty lees flavours enjoyed in the best sparkling wines. This is the method used to make Champagne, although it has long been the preferred method to create distinguished sparkling wines in many of France`s wine regions. The Languedoc`s Blanquette de Limoux claims to be the oldest, yet there is an established tradition of Method Traditionelle wines in the Loire Valley where the sparkling wines of Saumur and Cremant de Loire are also aged in natural chalk cellars. Other notable Method Traditionelle sparkling wines originate in Burgundy, Alsace and the south west.

Producer

J-B Adam is one of the oldest estates in Alsace, with 19 ha of organic vineyard in the Haut Rhin village of Ammerschwir. The granite slopes of Grand Cru ‘Kaefferkopf’ provide the backdrop to the village and produce the estate’s unforgettable wines. 400 years on, J-B Adam remains in safe family hands, guided by the 14th generation of Adams, Jean-Baptiste and his daughters Laure, Pauline and Marie. Their progressive stewardship has seen the introduction of biodynamic principals and a ‘non-interventionist’ regime in the cellar (a natural process of slow pressing, wild fermentations and no filtration) that ensures wonderfully expressive, clean and complex wines.

Tasting Notes

Made from 100% Pinot Noir, this cremant was made by the saignee method of bleeding the juice off the skins which gives the wine its salmon pink colour. The palate is refreshing and zesty, a crisp acidity balances the creamy mouthfeel and fine bubbles, all complemeted by summer fruit flavours.

Food

Serve with charcuterie or can match to some desserts providing they are not too sweet, such as macarons.

Technical Information

Country	France
Region	France (Methode Traditionelle)
Grape(s)	Pinot Noir (100%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry
Alcohol Content	12%
Closure Style	Cork
Organic/Biodynamic	Biodynamic practices
Allergens	**Milk:** No **Egg:** No
Vegetarian/Vegan	**Vegetarian:** Yes **Vegan:** Yes

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