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



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

This Cremant d`Alsace is a traditional method blend of Pinot Blanc, Pinot Auxerrois and Pinot Noir. Pale lemon in colour with a delicate mousse, this wine has a highly expressive nose of stone fruits and white flowers. The palate is round with peachy stone fruit flavours balanced perfectly by the fine mousse and zesty citrus acidity, which combine to this a pleasant and harmonious wine.

Food

Serve as an aperitif, or alongside fish and shellfish starters.

Technical Information

Country	France
Grape(s)	Pinot Blanc (50%) Pinot Noir (25%) Auxerrois (25%)
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:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	Yes Yes

Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk