

# Boeckel 2019 Cremant d'Alsace Chardonnay Extra Brut

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|-------------------------|-------------------|
| WineWise Code           | FEB-CRC19         |
| Country                 | France            |
| Region                  | Alsace            |
| Color/Style             | Sparkling         |
| Farming Practices       | Certified Organic |
| Varieties               | 100% Chardonnay   |
| ABV                     | 12.5              |
| Residual Sugar          | 1.5               |
| Case Size               | 6x750             |
| Pricing                 | NET               |
| Years in Blend          | 2019              |
| Bottling Date           | 6/23/20           |
| Dosage                  | 1.5               |
| Destemming              | Whole Cluster     |
| Fermentation Vessel     | Stainless Steel   |
| Fermentation Duration   | 1 month           |
| Aging Method            | Cask              |
| Aging Duration (months) | 8 months          |
| Filtered                | Yes               |
| Fining Agents           | None              |
| Yeast                   | Native            |
| Malolactic              | Yes               |
| Added Sulfur            | Yes               |
| Vineyard Name           | Mittelbergheim    |
| Soil Type               | Calcareous        |
| Elevation (meters)      | 280               |
| Vineyard Aspect         | Southeast         |
| Vine Age                | 50                |
| Yields (hl/ha)          | 40                |
| Picking                 | Hand-harvested    |
| Annual Production       | 4000 bottles      |

## WineWise Notes:

It has been a while since we imported their top sparkling wine, but there was no resisting the sheer class of this bottling, which starts with the finest imaginable mousse, continues with a classic toasty nose and ends with a palate that is taut, creamy and saline. Borne of 50 year-old vines densely planted, it needs no dosage.

This ancient family firm has become a dependable source for some heart-warmingly traditional examples of Alsace wines. In recent years, they have systematically converted all their own holdings to certified organic viticulture, though they continue to buy a significant proportion of other grapes from long-term partners. The wines are full-flavored, varietally distinct and properly dry. They offer a price-quality ratio that is hard to beat. Now that the 23 hectares are fully organic, a new range of wines under the name "Midelberg", an ancient dialectal name for their beautiful village, has been released with a striking label and bottling under screw-cap.



## Notes on the producer:

For 400 years the Boeckel family has had its roots firmly planted in the terroir of Mittelbergheim. In 1853, Frédéric Boeckel, an established winemaker from the centre of the village, founded the business which is today managed by the brothers Jean-Daniel and Thomas Boeckel, who are the fifth generation.

