

Boeckel 2019 Cremant d'Alsace Rosé Brut

WineWise Code	FEB-CAR19
Country	France
Region	Alsace
Color/Style	Sparkling
Farming Practices	Conventional
Varieties	100% Pinot Noir
ABV	12.33
Acidity	6.1
Case Size	12x750
Pricing	Discountable
Bottling Date	3/20/23
Disgorgement Date	2021
Dosage	6.28
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Fermentation Duration	1 month
Aging Method	Stainless Steel
Aging Duration (months)	12 months minimum in bottle before disgorgement
Filtered	Yes
Fining Agents	None
Yeast	Spontaneous
Lees Contact/Stirring	Skin contact for a few hours for color
Malolactic	Yes
Added Sulfur	Yes
Vineyard Name	Mittelbergheim
Soil Type	Alluvial, Calcareous
Elevation (meters)	150
Vineyard Aspect	Southeast
Vine Age	30
Yields (hl/ha)	70
Picking	Hand-harvested
Annual Production	20,000 bottles

WineWise Notes on the wine:

Delicious is the only word that comes to mind when drinking this wine, with all the uncomplicated pleasure that that implies. Dry, but not too dry, bursting with berried Pinot charm and dangerously easy to drink.



WineWise Notes:

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.

Rather late in the day, both Vinous and The Wine Advocate have woken up to the quality of our producer, whose wines we have been importing since 1989. Welcome to the party!