



WINE ENTHUSIAST november 2019

TOP 100 BEST BUYS 2019 Crème de la Crémant

Crémant d'Alsace

Alsace, in Northeastern France, has made sparkling wines for more than a hundred years. Pinot Noir is permitted. It's used in classic sparkling blends of Chardonnay and Pinot Noir, vinified as white base wine. All crémant d'Alsace rosé, where a textural backbone and elegance take center stage, is made exclusively from Pinot Noir. Vintage bottling are wonderful matches for salmon or subtle game dishes.

Since Alsace vineyards are on the east-facing, sheltered slopes of Vosges mountains, they enjoy mostly dry and sunny weather. This means that grapes ripen sufficiently, allowing for very low or even no dosage, the sweetness added before finalizing a sparkling wine, in Crémant d'Alsace. In the past, dosage was often employed liberally to balance the stringent acidity of sparkling wines, but today just a little can make a big difference in terms of balance, and, increasingly, producers make Crémant d'Alsace that is perfectly balanced without this final adjustment.

They are pure, focused pours that make wonderfully enlivening apéritifs.

Anne Kriebehl

93 MURÉ Crémant Rosé

A pale-pink color and an enticing aroma of baked red apple make this very appetizing. There is certain creaminess on the nose, too, which also pervades the wonderfully tart but ripe red-apple fruit. In the background, there's a hint of patisserie that suggests subtle autolysis. It's fresh with pristine flavors and tiny fine bubbles.