



CHRISTIE'S WORLD ENCYCLOPEDIA OF Champagne sparkling wine

A great estate, dating back to 1630, when it was founded by Michel Muré, this producer is best known for its Vendange Tardive styles. René Muré has now officially retired and has given the reins to the 12th generation, his children, Véronique and Thomas. In the process the estate name was shortened to just Muré instead of René Muré. Sparkling wine production was started in the mid-1980s and has seen constant growth, now representing a third of the production.

The estate's 25 hectares are not enough to cover the entire fizzy output and some grapes are purchased from local growers. Muré acquired the biodynamic Demeter certification in 2013 and the upcoming vintage of Grand Millésime will carry it on the label.

WINEMAKER Thomas Muré

HOUSE STYLE & RANGE

Muré has gone from a fresh, elegant style to a richer, more oak-influenced and mature one, but it is backed up by plenty of ripe acidity. A champagne-like complexity is clearly being sought and at times the *cuvées* bring Bollinger style in mind, with their old oak and a touch oxidative characters. Crémant d'Alsace is made in three versions: *cuvée prestige*, *rosé* and *millésime*. The creamy, richly textured and nutty *cuvée prestige* builds its complexity via 50% of reserve wines from a solera kept in foudres. The *rosé* is notably vinous and oaky due to fermentation in oak barrels. Grand Millésime (produced so far in 2009, 2010 and 2012) is made from fruit from their own *grand cru* vineyards. Vinosity is evident here, gastronomic style without added sugar making the phenolic bitterness show on the back palate.

MURÉ Crémant d'Alsace Cuvée Prestige

Not vintaged, traditional method: Pinot Blanc, Auxerrois, Riesling, Pinot Gris

MURÉ Crémant d'Alsace Rosé

Not vintaged, traditional method: Pinot Noir

MURÉ Crémant d'Alsace Grand Millésime

Vintaged, traditional method: Riesling, Chardonnay