

Dom Bechtold Cremant d'Alsace Extra Brut

THE FACTS

COUNTRY: France

REGION: Alsace

APPELLATION: Alsace

WINEMAKING: made using the traditional method (méthode traditionnelle), involving hand harvesting, whole-bunch pressing, a first fermentation in tank, a secondary bottle fermentation, and a minimum nine-month aging on the lees.

ALCOHOL BY VOLUME: 12.5%

THE STORY

Jean-Marie Bechtold is the fourth generation to steward this traditional domaine. He began working with his father in 1980 and took the reins in 1995. The estate is located in Dahlenheim, west of Strasbourg in the slopes of the "Couronne d'Or", a region with 2000 years of viticultural history.

THE ADJECTIVES

OVERALL: Energetic & Dry

AROMAS / FLAVORS: toast, green apple, white peach, pear, yeast

MOUTHFEEL: Fresh & Round

THE SELLING POINTS

PAIRINGS: oysters, lobster pasta, grilled fish, soft cheeses

