DOMAINE CAMILLE BRAUN
CRÉMANT D'ALSACE BRUT



The Braun Family can trace their roots in Alsace back to 1593, and have been making wine in the village of Orschwihr since 1902. Today, Domaine Camille Braun consists of 15 hectares of vines in or near Orschwihr, including the Grand Cru site "Pfingstberg," documented since 1299, and single sites Bollenberg, Lippelsberg, Effenberg and Meissenberg. Under the watchful care of Christophe and Chantal Braun, the farming has been organic for the past 15 years and has been biodynamic since 2005. Production is just over 8,000 cases. The result of this labor has been numerous awards, including the Prize for Excellence at the Concours National in 2000, awarded for the consistent quality of all their wines, and in 2006 the Gold Medal at the Concours National des Crémants for their Crémant d'Alsace Brut.

Region:	Alsace
Owner:	Christophe and Chantal Braun
Established:	1902
Farming Practices:	Biodynamic, Certified Organic
Soil:	Clay and limestone
Vineyard:	2 ha
Grape Varieties:	70% Pinot Blanc, 30% Auxerrois
Avg Age of Vines:	30 years
Yield/Hectare"	80 hl/ha
Residual Sugar:	9 g/l
Avg Production:	15,000 bottles

Vinification and Élevage: Sparkling wine production takes place on the estate from vin clair to finished product. The vin clair for the Crémant Brut is aged in stainless-steel, and after secondary fermentation is completed, stays sur latte (on the lees) for 12-18 months before disgorgement.

About Crémant: Crémant is a general term for French sparkling wine made outside the Champagne region. The Crémant of Alsace is widely considered one of the best. It is made according to the "Méthode Champenoise" or Traditional Method.

Tasting Notes: Fine mouse, very persistent. Expressive nose with fresh, floral aromas. The palate is discrete, a wine of great balance and finesse. Elegant, refreshing finish.

IMPORTED BY

MICHAEL CORSO Selections

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