

DOMAINE CAMILLE BRAUN

PINOT NOIR "CUVÉE CAMILLE"



The Braun Family can trace their roots in Alsace back to 1523, and have been making wine in the village of Orschwihr since 1902. Today, Domaine Camille Braun consists of 13 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. All Camille

Braun wines are certified organic by Ecocert and many are certified biodynamic by Demeter.

Region:	Alsace
Owner:	Christophe and Chantal Braun
Established:	1902
Farming Practices:	Biodynamic, Certified Organic
Soil:	Clay and Limestone
Vineyard:	.9 ha
Grape Varieties:	100% Pinot Noir
Avg Age of Vines:	25 years
Yield/Hectare	40 hl/ha
Avg Production:	4,000 bottles

Vinification and Élevage: The harvest usually begins in mid-September. The grapes are harvested according to the ripeness of the different terroirs. Each plot is pressed separately upon arrival by pneumatic press. The gentle, long pressing lasts from 3 to 8 hours. Natural yeast fermentation is in temperature-controlled stainless-steel tank for maximum aromas and freshness. Some wines are fermented and aged in oak barrels or large 500 Liter casks. Fermentation can last several months. By the end of fermentation, the wine is racked and kept on the fine lees until spring. The wine is then filtered and a minimal amount of sulfites are added just before bottling.

Tasting Notes: Camille Braun Pinot Noir “Cuvée Camille” is a complex and generous wine with brilliant red fruit aromas. It is a fruit driven wine with freshness, a firm structure and long finish.

IMPORTED BY



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