



# DOMAINE VINCENT STOEFFLER

## CREMANT D'ALSACE BLANC DE BLANCS « XXC » 2020



Farmed organically since 1999 and **Certified organic by Ecocert since 2002**, the 37 acres of Vincent Stoeffler are located mostly in Barr, where the cellar is based, but also includes some of the best "terroirs" of The Bas-Rhin with the two two Grand Crus Kirchberg in Barr and Schoenenbourg in Riquewihir.

In the cellar Vincent is renowned for his patience and focus on the Terroir expression. After a precise hand harvest at optimum maturity, he practices slow fermentations in order to respect the fruit and uses large old French oak vats to open up the wine through long and controlled oxygenation.

There are 8 French regions that can add their name to the Crémant category, Alsace being the largest of them with over 50% of French crémant. Although regional regulations can vary, all Crémant wines must adhere to specific requirements. These includes the strict manual harvesting of grapes, whole bunch pressing with limited must extraction (100 liters from 150kg grapes), a minimum of 9 months ageing and of course the labor-intensive secondary bottle fermentation also known as Méthode Traditionnelle.

The name XXC, 20-100 in roman numerals, is a play with words since this numbers pronounces itself Vingt-cent same than Vincent.

### TERROIR \_\_\_\_\_

Clay and limestone. Selection of the best historic parcels on Hillside vineyards between the villages of Barr and Mittelbergheim.

### VARIETAL \_\_\_\_\_

60 % Chardonnay 40% Pinot Blanc – 45 years-old vines

### CULTURE/HARVEST \_\_\_\_\_

All the soils are ploughed. No pesticides, no herbicides and no phytosanitary products are used for treatments. Protection of the vineyard is made by spraying of "Bouillie Bordelaise" and nettle/horsetail tisane preparations (Biodynamic practices). Manual harvest at a maturity of 13.5%. Small yield of 35hl/ha. 25% of noble rot. *Certified organic by Ecocert since 2002*

### VINIFICATION \_\_\_\_\_

Slow pneumatic pressing of the whole clusters. Long fermentation with natural yeast. Maturation on fine lees in 80 years old wooden French oak vats. Bottled in April 2021 without addition of SO2. "Prise de mousse" in bottle at 10°C followed by an ageing "Sur lattes" of 3 years minimum. No addition of "Liqueur d'expédition" or Brut "0", and no SO2 added.

### TASTING NOTES \_\_\_\_\_

Toasted bread, fresh hazelnut, vineyard peach, white flowers this wine is displaying a rich aromatic pallet. Ample and complex it delivers honeyed and verbena flavors to the finish. Superb mineral and refreshing persistence.

