



ROBERT ROTH CRÉMANT D'ALSACE BRUT DE GRÈS

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Domaine Robert Roth is an 18 hectare estate in the southern sector of Alsace. Young Victor Roth took over the running of estate from his father and uncle in 2017, having qualified as an oenologist and gained winemaking experience overseas, before two years as assistant winemaker at the legendary Zind-Humbrecht - biodynamic pioneer and arguably the best producer in Alsace. At this point the journey towards organic certification has already begun, with almost all the

vineyards certified for the 2019 vintage. Victor's first step was to move away from any commercial yeasts, or indeed any additives other than a little sulphur during vinification. Much of the work is carried out according to lunar cycles, and the wines are vinified and aged in a combination of old oak and stainless steel, spending maximum time in contact with their yeast lees to build complexity and stability with minimal racking. The grapes are vinified separately according to plot or soil type, and also largely released as such. Currently the entry-level wines are released under the "Terres de Grès" label which comprises single varieties from various vineyards grown on sandstone, which is prevalent in this part of Alsace. A notch above are a series of single vineyard wines, each with their own personality, some of which are candidates for Premier Cru classification

when this is implemented in Alsace. There is a generational shift of this type across the region, and Victor Roth is regarded locally and in the press as a talent to watch. He's at the beginning of his journey, and we're excited by what Victor and his wines will achieve over the coming years. The Brut de Grès is traditional method fizz from a single plot of old Pinot Blanc vines grown on sandstone. It spends around 27 months on lees and receives only 2 g/l dosage, making it an Extra-Brut. A delicious, smartly-presented wine with yellow plum, orange-blossom and citrus, almond nuttiness, crisp acidity and a fine persistent mousse; an exceptional quality Crémant.

