



# JEAN-CLAUDE BUECHER

Region: Alasce (Haut-Rhin) Village: Wettolsheim

Winemaker: Jean Claude and Franck Buecher

Property: 7 hectares around Colmar (Wettolsheim, Wintzenheim, Eguisheim, and Walbach)

The Buecher family has dedicated their lives to the production of world class Cremants d'Alsace since Jean-Claude and Sylviane Buecher founded the family domaine in Wettolsheim in 1980. From their 7 hectares of organically-farmed vines spread around the outskirts of Colmar the Buechers produce up to 8 different bottlings depending on the vintage. The grapes you'll find in their cremants are Pinot Blanc, Auxerrois, Chardonnay and Pinot Noir. Also, all of the cremants are single vintage (labeled) and see at least 30 months of time on the lees before disgorging with a couple passing the 80 and 100 month mark! It was eluded to earlier but if it isn't becoming clear...these aren't your rrun-of-mill bubbles from Alsace.

Jean-Claude and Sylvain's son Franck signed on in 2005 and has influenced the production greatly. The Buechers are known as 'The Alchemists' in the area and the name fits!

## CRÉMANT D'ALSACE

### BLANC DE BLANCS 'EMPREINTE'

2014

100% Chardonnay

Soil: Red sandy clay soil sits atop compacted sandstone marls.

This fruit comes from the Rotenberg locality nestled atop the Grand Cru Hengst.

The vins clairs are fermented and stored in steel tank until undergoing the second fermentation in bottle. The wine is aged on the lees for 43 months before bottling.

Dosage: 5.5 g/l

