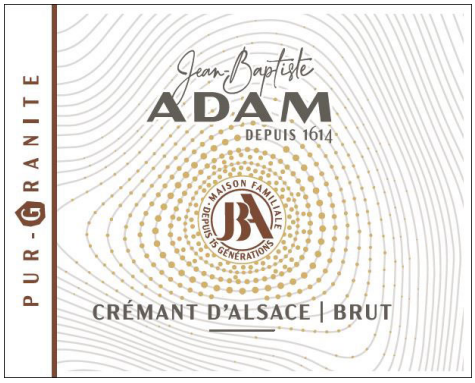
Jean-Baptiste Adam

CRÈMANT D'ALSACE BRUT PUR GRANITE

REGION: FRANCE - ALSACE



JEAN-BAPTISTE ADAM

For more than 400 years, Jean-Baptiste Adam and his family have been grape growers and winemakers in Ammerschwihr. Throughout the centuries the Adam family has farmed vineyards, made wine, sold wine locally and sold wine in foreign lands. They survived the Thirty Years War (1618-1648), the Valois and Bourbon dynasties, the French Revolution, the Napoleonic wars, annexation by Germany and back to France, WWI, WWII, famine and disease.

Jean-Batiste V joined the winery in 1982, at the age of 21, after finishing his studies of wine, enology, and marketing. In 1996, Jean-Baptiste took over full management of the property from his father, Jean-Marie. Soon after taking charge of the company, he modernized the winery and created a processing and storage facility for the production of Crémant. In 2003, he converted the vineyards to biodynamic agriculture wholeheartedly and they are DEMETER certified since 2007. Today, he is considered a leader of biodynamic farming practices in Alsace.

Jean-Baptiste's daughter, Laure, is the 15th generation to work in the family business. Armed with a BS in Viticulture and Enology, a Wine and Commerce license, and a master's degree in Wine Management & Marketing, she is an integral part of all winery, viticulture and trade operations.

Jean-Baptiste Adam produces wines of elegance, balance, minerality and

THE WINE

Vineyard Profile

Estate vineyards in Ammerschwir.

- Altitude: 650 feet
- Exposure: Southeast
- Vineyard Area: approx 2 acres
- Soil: Granite
- Vines planted: 1975 – 2010
- Vine Training Method: Double Guyot
- Vines/acre: 2850
- Farmed using organic and biodynamic principles

Harvest Notes

- Hand harvested in early September
- Gentle pneumatic press
- Cold settling at 50ºC
- Fermented at 68ºC in century-old large wooden casks
- Secondary fermentation in bottle
- Aged 18-24 months on lees

Winemaker's Notes

Bright and vibrant. Fresh fruit aromas give way to classic Chardonnay notes of brioche. The palate is beautifully balance with small bubbles and a lasting finish.

Technical Information

- 33% Chardonnay, 33% Pinot Noir, 33% Pinot Blanc
- Alcohol: 12%
- Total Acidity: 4.89 g/l
- Residual Sugar: 5 g/l

GENERAL INFO

Country	France
Region	Alsace
Appellation(s)	AOP ALSACE – AOP CREMANT D'ALSACE- AOP ALSACE GRAND CRU -AOP VENDANDES TARDIVES- AOP SELECTION DE GRAINS NOBLES
Proprietors	Jean-Baptiste Adam, Laure Adam
Founded	1614
Winemaker	Mathilde Jaegler and Philippe Ruhlmann
Annual Production	50,000 to 66,000 9L cases
Farming (Sustainable, organic, biodynamic)	Farmed using organic principles, DEMETER certified biodynamic since 2007. In France, certified organic by EcoCert France.