



DOMAINE
Charles Baur
ALSACE

Armand Baur took over this ancient family farm property from his father who launched the family's label in 1946. Today Baur produces a variety of wines from 12 hectares of vines (30 acres), including 3 hectares in the celebrated Grand Cru Eichberg and Pfersigberg vineyards. The estate is located in the village of Eguisheim, only slightly west of Colmar in southern Alsace (also called the Haut-Rhin, or upper Rhine river valley). The estate's soils of clay, limestone, and marl impart a rich creaminess to the wines while providing depth and an interesting complexity on nose and palate.

Baur wines are hand-harvested and then fermented and aged in a mix of large ancient oak foudres and stainless steel tanks. Vineyard parcels are vinified separately to encourage unique expression of each terroir, and fermentations are carefully controlled to maximize character and aromatic expression.



CRÉMANT D'ALSACE BRUT

Mostly Pinot Blanc, with some Riesling and Chardonnay (in Alsace, only Crémant allows the inclusion of Chardonnay). Aged 2 years on the lees. *Fine bubbles, crisp acidity and considerable fruit on a very classic palate; excellent as an aperitif, and a wonderful accompaniment to hors d'oeuvres, exotically spiced foods, and even picnic fare.*

CRÉMANT D'ALSACE BRUT ROSÉ

100% Pinot Noir vinified as a dry rosé and then subjected to secondary fermentation in bottle. Baur produces a single batch of rosé each year, and this is effectively a vintage sparkling wine—but without 3 years of aging prior to release, the wine doesn't fulfill the legal requirements for vintage labeling. *The red fruit-dominated palate is fresh and crisp, and the wine's color is quite festive.* This is an excellent aperitif but also a fine companion to light hors d'oeuvres and foods with flair or exotic spices; an elegant complement to picnic fare.

PINOT BLANC

Classic Alsatian Pinot Blanc, light with a crisp acidity and soft, clean and fruity on the palate. This vibrant Pinot Blanc is an excellent aperitif and a splendid complement to light hors d'oeuvres.

PINOT GRIS

Typically Alsatian Pinot Gris: *a lightly fragrant nose of green apples and gooseberries; full bodied with rich palate fruit enhanced by subtle mineral elements; well balanced acidity.* Wonderful with poultry and white meats, white cheeses, heavy hors d'oeuvres; outstanding with Pacific Rim cuisine and mildly spicy Asian and Indian dishes, especially curries.

RIESLING EICHBERG GRAND CRU

The southeast-facing Eichberg Grand Cru benefits from a warm, dry microclimate at the base of the Vosges Mountains; only Riesling, Pinot Gris and Gewurztraminer are permitted in this Grand Cru. Soils are mainly limestone conglomerates and marls with lots of broken sandstone mixed with clay, sand and small stones. *Medium- to full-body; fruit-driven mid-palate leads to a long finish; classic Alsatian Riesling with complex fruit, healthy acidity and a strong mineral component; already shows a lot of character and depth but will continue to develop in cellar over the next decade.*

Thank you for your time and for your interest in Connoisseur wines.