



VINS D'ALSACE



Crémant Blanc Vintage Brut

AOC Crémant d'Alsace, Alsace, France

A Crémant with character and finesse!

TERROIR

Essentially calcareous-clay.

WINEMAKING

Our Crémant is made using the traditional Champagne method from one vintage. Each year, the process begins in our press with a long and delicate press of whole grapes. The first fermentation is kept at a slow pace in temperature-controlled stainless steel tanks. A malo-lactic fermentation follows. The wines are fermented again in bottles and kept on their sides for 24 months before riddling.

VARIETALS

Pinot blanc 50%, Chardonnay 25%, Pinot Noir 25%

12.5% % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 8 g/l

pH: 3.2

Tartaric acidity: 6 g/l

SERVING

Keep on the side between 10-15°C. Serve chilled between 5-7°C, in sparkling wine flutes.

AGEING POTENTIAL

2 to 3 years

TASTING

Ripe apples and citrus aromas perfume the nose. The elegant mouth and fine bubbles lead to a fresh final. Perfect for aperitifs and festive moments with family and friends!

