



VINS D'ALSACE



Crémant Rosé Vintage Brut

Crémant d'Alsace Rosé Brut,

Fine rosé bubbles !

TERROIR

Essentially calcareous-clay.

WINEMAKING

Produced from 100% Pinot Noir grapes, this Crémant Rosé is made using the traditional Champagne method. 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

VARIETAL

Pinot Noir 100%

12.5 % VOL.

TECHNICAL DATA

Residual Sugar: 8.5 g/l

pH: 3.4

Tartaric acidity: 5.5 g/l

SERVING

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

AGEING POTENTIAL

5 years

TASTING

Beautiful rosé color with small, elegant bubbles. This Crémant develops creamy strawberry and raspberry aromas. Ideal for apéritif or any festive moment with friends and family

