



VINS D'ALSACE

Crémant Blanc Vintage Extra Brut

AOC Crémant d'Alsace, Alsace, France

A Crémant Extra Brut with character and finesse!

TERROIR

Essentially calcareous-clay.

VINIFICATION

Our Crémant 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 before riddling.

VARIETALS

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

12.5 % VOL.

TECHNICAL DATA

Residual Sugar: 0.5 g/l

pH: 3.1

Tartaric acidity: 6 g/l

SERVING

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

TASTING

This wine's shy nose gives little away. The palate, however, is slender, bright and bone dry, presenting a creamy, subtle mousse and lots of balanced freshness. It's an understated but elegant bone-dry sparkler with a fresh finish. Ideal for an aperitif or any festive moment with friends and family.

REVIEWS AND AWARDS



90/100

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Anne Krebiehl, Wine Enthusiast, 01/06/2020

