



VINS D'ALSACE

Crémant Extra Brut Vintage

AOC Crémant d'Alsace, Alsace, France

Gastronomic, delicate, refined

TERROIR

Clay-limestone soil, 200 m altitude. Selection of Chardonnay, Pinot Gris, and Pinot Blanc plots from the Hunawihr and Ribeauvillé areas. Organic farming.

WINEMAKING

Hand-harvested, 5-hour pressing in a pneumatic press with whole clusters. Alcoholic and malolactic fermentation in stainless steel tanks. Secondary fermentation in the bottle using the traditional method, followed by at least 36 months of aging on lees. Winemaking adheres to organic standards.

VARIETALS

Chardonnay, Pinot blanc, Pinot gris, Pinot Noir

12.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 1.5 g/l

pH: 3.1

Tartaric acidity: 5.7 g/l

SERVING

Store horizontally, away from light, at a consistent temperature between 10°C and 15°C. Serve chilled but not ice-cold, ideally between 8°C and 10°C.

AGEING POTENTIAL

2 to 3 years

TASTING

Long, bright, and lively palate, featuring a creamy and subtle mousse. Very elegant with a balanced and fresh finish

REVIEWS AND AWARDS

94/100

Flaskehalsen - Denmark



90/100

"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."

Anne Krebiehl, Wine Enthusiast, 01/06/2020

