



VINS D'ALSACE



Crémant Brut Rosé Millésimé

Crémant d'Alsace, Alsace, France

Festive, fruity, elegant

TERROIR

Clay-limestone soil, 200 m altitude. Selection of Pinot Noir plots from the Ribeauvillé area. Organic farming.

WINEMAKING

Hand-harvested, 100% Pinot Noir. 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 18 months of aging on lees. Winemaking adheres to organic standards.

VARIETAL

Pinot Noir 100%

12.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 5 g/l

pH: 3.1

Tartaric acidity: 5 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

Round attack with buttery notes. Aromas of fresh raspberries and blackcurrant.

REVIEWS AND AWARDS



90/100

"Crémant Rosé avec de la vinosité et de la vivacité. Ses saveurs se déploient sur des notes de fruits rouges et de fraise."

La Revue du Vin de France, 31/07/2024





89/100

"Dry and spicy, this has flavors of dried cherry, wild strawberry and black raspberry. It is a well-meshed sparkler, offering subtle, juicy acidity and a creamy finish."

Wine Enthusiast

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

