

# CRÉMANT D'ALSACE BRUT BLANC DE NOIRS

AOP CRÉMANT D'ALSACE

This Crémant Blanc de Noirs offers a beautiful golden color and a fleshy structure.



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| <b>Food Pairing</b>                          | Aperitif or as an accompaniment to any meal   |
| <b>Designation</b>                           | AOP Crémant d'Alsace  |
| <b>Capacity</b>                              | 75 cl   |
| <b>Ageing</b>                                | 2 to 5 years  |
| <b>Soil</b>                                  | Stony sandy limestone   |
| <b>Location</b>                              | Beblenheim  |
| <b>Sweetness</b>                             | Brut  |
| <b>Service</b>                               | 8°C to 10°C   |
| <b>Harvest</b>                               | Manual with whole grapes on the presses, Champagne type pressing.                                       |
| <b>Vinification</b>                          | Traditional method without malolactic fermentation then storage on slats for 12 months before riddling. |
| <b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b> | 4,15 g/L  |
| <b>Ancohol Volume</b>                        | 12,50°  |
| <b>Residual Sugar</b>                        | 9,90 g/L  |