

CRÉMANT D'ALSACE BRUT BLANC DE BLANCS PURE SÉLECTION 2017

AOP CRÉMANT D'ALSACE



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| Food Pairing | Aperitif |
| Designation | AOP Crémant d'Alsace |
| Grapes Varieties | Pinot Blanc |
| Capacity | 75 cl |
| Ageing | 2 to 5 years |
| Millesime | 2020 |
| Soil | Stony sandy |
| Location | Beblenheim |
| Sweetness | Brut |
| Service | 6°C to 8°C |
| Harvest | Manual with whole grapes on the presses, Champagne type pressing. |
| Vinification | Traditional method without malolactic fermentation then storage on slats for 18 months before riddling. |
| Acidity (H₂SO₄) | 4.40 g/L |
| Ancohol Volume | 12,50° |
| Residual Sugar | |