

## CRÉMANT D'ALSACE BRUT BLANC

AOP CRÉMANT D'ALSACE

Produced using the traditional method, this very elegant Crémant is characterized by its finesse.



<b>Food Pairing</b>	Aperitif or a whole meal.
<b>Designation</b>	AOP Crémant d'Alsace
<b>Capacity</b>	75 cl
<b>Ageing</b>	2 to 5 years
<b>Soil</b>	Stony limestone marl
<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>	4,50 g/L
<b>Ancohol Volume</b>	12,50°
<b>Residual Sugar</b>	9,50 g/L