

CRÉMANT D'ALSACE BRUT ROSÉ

AOP CRÉMANT D'ALSACE

This Crémant comes from vines grown on stony, sandy and limestone soil and harvested by hand. The richness of the pinot noir vinified in rosé brings aromas of red fruits on the raspberry and vinosity to the palate.



Food Pairing	Aperitif or a whole meal.
Designation	AOP Crémant d'Alsace
Capacity	75 cl
Ageing	2 to 5 years
Soil	Stony sandy limestone
Location	Beblenheim
Sweetness	Brut
Service	8°C to 10°C
Harvest	Manual with whole grapes on the presses, Champagne type pressing. Light maceration and fermentation with temperature control.
Vinification	Traditional method without malolactic fermentation then storage on slats for 12 months before riddling.
Grapes Varieties	Pinot Noir
Acidity (H₂SO₄)	5,00 g/L
Ancohol Volume	12,50°
Residual Sugar	12,00 g/L