JEAN GEILER
VINS & CRÉMANTS D'ALSACE

Crémant d'Alsace Brut Rosé

75 cl

Vinification method of Crémant d'Alsace Brut Rosé

The harvest for the Crémant d'Alsace starts usually begining of september. Our winemaker controls the maturity in the selected parcels. Grapes are exclusively picked by hand. Bunches are put intact in the pneumatic press on low-pressure programs.
After a first fermentation in tanks, a second fermentation takes place in the bottle. This process is called the Traditional Method, used as well for the elaboration of Champagne. The bottles are ageing 15 to 18 months « sur lattes »

Tasting notes of Crémant d'Alsace Brut Rosé

Beautiful rosé robe, supportes and reflects pleasant « salmony » tones. A fine stream of lively regular bubbles rising in the glass. A charming bouquet full of fruits, with hints of small red berries. A well balanced mouth fruity but not sweet, with red fruits aromas and a nice freshness. Perfect on its own as an apéritif. Ideal match with red fruits desserts, red fruits soupes or mousses.

Analytical information of Crémant d'Alsace Brut Rosé

Grape variety : Pinot Noir
Served between 6° and 8°C
Residual sugar : 10,7 g/l
Alcohol : 12,5°

Terroir of Crémant d'Alsace Brut Rosé

Clay and limestone exclusively around the cellar in Ingersheim

Aging potential : from 2 to 3 years.