



Crémant d'Alsace Brut Blancs de Noirs

75 cl

Vinification method of Crémant d'Alsace Brut Blancs de Noirs

The harvest for the Crémant d'Alsace starts usually beginning 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 Blancs de Noirs

A gold yellow robe with green glints. A lively nose with fruity notes which are confirmed in mouth. This wine is rich and round on the palate with gourmand notes, like red and black fruits (raspberry, blackberry...). A fresh sparkling wine with a long finish.

Ideal for aperitifs or any festive moment with friends and family.

Analytical information of Crémant d'Alsace Brut Blancs de Noirs

Grape variety : Pinot Noir
Served between 6° and 8°C
Residual sugar : 11,5 g/l
Alcohol : 12,5°

Terroir of Crémant d'Alsace Brut Blancs de Noirs

Clay and limestone exclusively around the cellar in Ingersheim

Aging potential : from 2 to 3 years.