



Crémant d'Alsace Brut Blanc de Blancs

75 cl

Vinification method of Crémant d'Alsace Brut Blancs de Blancs

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 Blancs

This Crémant d'Alsace shows a light gold colour with a fine stream of bubbles rising in the glass. The nose reveals a delicate bouquet of fresh fruits, and white flowers aromas. In mouth it is a fresh, well structured and elegant wine. Perfect on its own as an apéritif. It pairs well with fish dishes oysters or shellfish as well as with sushi, maki.

Analytical information of Crémant d'Alsace Brut Blancs de Blancs

Grape variety : Pinot Blanc
Serve between 6° and 8°C
Sugar : 9 g/l
Alcohol : 11,5°

Terroir of Crémant d'Alsace Brut Blancs de Blancs

Clay and limestone soil exclusively around the cellar in Ingersheim

Aging potential : from 2 to 3 years.