



Crémant d'Alsace Brut Riesling

75 cl

Vinification method of Crémant d'Alsace Brut Riesling

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 Riesling

This Crémant d'Alsace shows a light gold colour with a fine stream of bubbles rising in the glass. The nose of the Alsace Crémant Brut reveals a delicate bouquet of fresh fruits, and notes of citrus aromas. In mouth it is a fresh, well structured and elegant wine with hints of minerality. Perfect on its own as an aperitif. It pairs well with fish dishes, cod fish, as well as with oysters, shellfish, cray or lobster.

Analytical information of Crémant d'Alsace Brut Riesling

Grape variety : Riesling
Served between 6° and 8°C
Residual Sugar : 12,3 g/l
Alcohol : 11,5°

Terroir of Crémant d'Alsace Brut Riesling

Clay and limestone exclusively around the cellar in Ingersheim

Aging potential : from 2 to 3 years.