JEAN GEILER
VINS & CRÉMANTS D'ALSACE

Crémant d'Alsace Brut "Cuvée 1926"

75 cl

Vinification method of Crémant d'Alsace Brut "Cuvée 1926"

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 24 « sur lattes »

Tasting notes of Crémant d'Alsace Brut "Cuvée 1926"

Bright, with delicate bubbles, silky and racy. With toasted and torrefaction notes, this Cremant reveals aromas of elder tree flower, hazelnuts and fresh butter taste. To accompany any celebration time and every precious moment.

Analytical information of Crémant d'Alsace Brut "Cuvée 1926"

Grape variety : Pinot Blanc, Pinot Noir, Chardonnay
Serve between 6° and 8°C
Residual sugar : 3.5 g/l
Alcohol : 11,5°

Terroir of Crémant d'Alsace Brut "Cuvée 1926"

Clay and limestone soil exclusively around the cellar in Ingersheim

Aging potential : from 2 to 3 years.