



Crémant d'Alsace Brut Chardonnay

75 cl

Vinification method of Crémant d'Alsace Brut Chardonnay

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 12 months « sur lattes ».

Tasting notes of Crémant d'Alsace Brut Chardonnay

Beautiful robe, with fine and lively bubbles. The Crémant d'Alsace Brut Chardonnay has a brioche and floral nose that opens up quickly. The palate is lively and fresh, very typical of this great grape variety, with a frank and salivating finish.

Analytical information of Crémant d'Alsace Brut Chardonnay

Grape variety : Chardonnay
Served between 4° and 6°C
Residual sugar : 5 g/l
Alcohol : 11,5°

Terroir of Crémant d'Alsace Brut Chardonnay

Clay and limestone and alluvial exclusively around the cellar in Ingersheim

Aging potential : from 1 to 3 years.
