



Crémant d'Alsace Demi-Sec

75 cl

Vinification method of Crémant d'Alsace Demi-Sec

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 ». This Crémant is a combination of mature fruit and sugar to create a well-rounded product.

Tasting notes of Crémant d'Alsace Demi-Sec

A beautiful gold robe with green glints with elegant bubbles cordon. Fresh fruit notes and a nice roundness in the mouth which delight the palate. Sweeter than Cremant Brut, it will be serve with aperitif and dessert.

Analytical information of Crémant d'Alsace Demi-Sec

Grape variety : Pinot Blanc, Pinot Auxerrois, Chardonnay

Serve between 6° and 8°C

Residual sugar : 34 g/l

Alcohol : 11,5°

Terroir of Crémant d'Alsace Demi-Sec

Clay and limestone exclusively around the cellar in Ingersheim

Aging potentiel : from 2 to 3 years.