CAVE DE BEBLENHEIM

# CRÉMANT D'ALSACE BRUT BLACK ROSE

AOP CRÉMANT D'ALSACE




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| **Food Pairing** | Aperitif and fruit desserts |
| **Designation** | AOP Crémant d'Alsace |
| **Capacity** | 75 cl |
| **Ageing** | 2 to 5 years |
| **Soil** | Stony sandy limestone |
| **Location** | Beblenheim and surroundings |
| **Sweetness** | Brut |
| **Service** | 8°C to 10°C |
| **Harvest** | Manual with selected whole grapes on the presses, Champagne type pressing. |
| **Vinification** | Traditional method without malolactic fermentation then storage on slats for 18 months before riddling. |
| **Acidity ($H_2SO_4$)** | 3.96 g/L |
| **Ancohol Volume** | 12.50° |
| **Residual Sugar** | 6.80 g/L |

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.
NOT RECOMMENDED FOR PREGNANT WOMEN.