

## CRÉMANT D'ALSACE BRUT BLACK ROSE

AOP CRÉMANT D'ALSACE



<b>Food Pairing</b>	Aperitif and fruit desserts
<b>Designation</b>	AOP Crémant d'Alsace
<b>Capacity</b>	75 cl
<b>Ageing</b>	2 to 5 years
<b>Soil</b>	Stony sandy limestone
<b>Location</b>	Beblenheim and surroundings
<b>Sweetness</b>	Brut
<b>Service</b>	8°C to 10°C
<b>Harvest</b>	Manual with selected whole grapes on the presses, Champagne type pressing.
<b>Vinification</b>	Traditional method without malolactic fermentation then storage on slats for 18 months before riddling.
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	3.96 g/L
<b>Ancohol Volume</b>	12.50°
<b>Residual Sugar</b>	6.80 g/L