CAVE DE BEBLENHEIM

CRÉMANT D'ALSACE BRUT BLANC DE NOIRS

AOP CRÉMANT D'ALSACE

This Crémant Blanc de Noirs offers a beautiful golden color and a fleshy structure.



Food Pairing	Aperitif or as an accompaniment to any meal
Designation	AOP Crémant d'Alsace
Capacity	75 cl
Ageing	2 to 5 years
Soil	Stony sandy limestone
Location	Beblenheim
Sweetness	Brut
Service	8°C to 10°C
Harvest	Manual with whole grapes on the presses, Champagne type pressing.
Vinification	Traditional method without malolactic fermentation then storage on slats for 12 months before riddling.
Acidity (H_2SO_4)	4.15 g/L
Ancohol Volume	12.50°
Residual Sugar	9.90 g/L

CAVE DE BEBLENHEIM - 14 RUE DE HOEN - 68980 BEBLENHEIM - TEL: +33 (0)3 89 47 90 02
ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.
NOT RECOMMENDED FOR PREGNANT WOMEN.