CAVE DE BEBLENHEIM

CRÉMANT D'ALSACE DEMI-SEC BLANC

AOP CRÉMANT D'ALSACE

Made from pinot grape varieties, it is produced according to the traditional method. Its very fine bubble reinforces its delicate flavor and the delicacy of its bouquet.



Food Pairing	Aperitif et dessert
Designation	AOP Crémant d'Alsace
Capacity	75 cl
Ageing	2 to 5 years
Soil	Stony sandy limestone
Location	Beblenheim and surroundings
Sweetness	Medium Dry
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 12 months before riddling.
Acidity (H_2SO_4)	4.20 g/L
Ancohol Volume	12.00°
Residual Sugar	37.00 g/L

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