

# 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.



<b>Food Pairing</b>	Aperitif et dessert
<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>	Medium Dry
<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 12 months before riddling.
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	4.20 g/L
<b>Alcohol Volume</b>	12.00°
<b>Residual Sugar</b>	37.00 g/L