CAVE DE BEBLENHEIM

# CRÉMANT D'ALSACE BRUT BIO

AOP CRÉMANT D'ALSACE

From a wine region recognized for its commitment to ecological transition, this crémant with a delicate and fruity personality respects the environment in which it flourished.




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| **Food Pairing** | Aperitif |
| **Designation** | AOP Crémant d'Alsace |
| **Capacity** | 75 cl |
| **Ageing** | 2 to 5 years |
| **Soil** | Clay-limestone |
| **Location** | Plain |
| **Sweetness** | Brut |
| **Service** | 6°C to 8°C |
| **Harvest** | Manual harvest |
| **Vinification** | Traditional method. 2nd fermentation in the bottle. Aged on slats for 12 months. |
| **Acidity ($H_2SO_4$)** | 4.79 g/L |
| **Ancohol Volume** | 12.50° |
| **Residual Sugar** | 10.76 g/L |

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