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.



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.