

## 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.



<b>Food Pairing</b>	Aperitif
<b>Designation</b>	AOP Crémant d'Alsace
<b>Capacity</b>	75 cl
<b>Ageing</b>	2 to 5 years
<b>Soil</b>	Clay-limestone
<b>Location</b>	Plain
<b>Sweetness</b>	Brut
<b>Service</b>	6°C to 8°C
<b>Harvest</b>	Manual harvest
<b>Vinification</b>	Traditional method. 2nd fermentation in the bottle. Aged on slats for 12 months.
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	4.79 g/L
<b>Ancohol Volume</b>	12.50°
<b>Residual Sugar</b>	10.76 g/L