CAVE DE BEBLENHEIM

CRÉMANT D'ALSACE BRUT BLANC DE BLANCS PURE SÉLECTION

AOP CRÉMANT D'ALSACE



Food Pairing	Aperitif
Designation	AOP Crémant d'Alsace
Grapes Varieties	Pinot Blanc
Capacity	75 cl
Ageing	2 to 5 years
Millesime	2022
Soil	Stony sandy
Location	Beblenheim
Sweetness	Brut
Service	6°C to 8°C
Harvest	Manual with whole grapes on the presses, Champagne type pressing.
Vinification	Traditional method without malolactic fermentation then storage on slats for 18 months before riddling.
Acidity (H_2SO_4)	3.45g/L
Ancohol Volume	13.22%
Residual Sugar	10g/L