CAVE DE BEBLENHEIM

CRÉMANT D'ALSACE BRUT BLANC

AOP CRÉMANT D'ALSACE

Produced using the traditional method, this very elegant Crémant is characterized by its finesse.



Food Pairing	Aperitif or a whole meal.
Designation	AOP Crémant d'Alsace
Capacity	75 cl
Ageing	2 to 5 years
Soil	Stony limestone marl
Location	Beblenheim
Sweetness	Brut
Service	8°C to 10°C
Harvest	Manual with whole grapes on the presses, Champagne type pressing.
Vinification	Traditional method without malolactic fermentation then storage on slats for 12 months before riddling.
Acidity (H2SO4)	4.50 g/L
Ancohol Volume	12.50°
Residual Sugar	9.50 g/L

CAVE DE BEBLENHEIM - 14 RUE DE HOEN - 68980 BEBLENHEIM - TEL: +33 (0)3 89 47 90 02
ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.
NOT RECOMMENDED FOR PREGNANT WOMEN.