CAVE DE BEBLENHEIM

CRÉMANT D'ALSACE BRUT CHARDONNAY

AOP CRÉMANT D'ALSACE

This Crémant, from vines grown on sandy and stony soil and harvested by hand, will bring all the subtlety and elegance of a great wine.



Food Pairing	Aperitif or a whole meal.
Designation	AOP Crémant d'Alsace
Capacity	75 cl
Ageing	2 to 5 years
Soil	Stony sandy
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 18 months before riddling.
Acidity (H_2SO_4)	5.00 g/L
Ancohol Volume	12.50°
Residual Sugar	9.50 g/L

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