

## CRÉMANT D'ALSACE BRUT ROSÉ

AOP CRÉMANT D'ALSACE

This Crémant comes from vines grown on stony, sandy and limestone soil and harvested by hand. The richness of the pinot noir vinified in rosé brings aromas of red fruits on the raspberry and vinosity to the palate.



<b>Food Pairing</b>	Aperitif or a whole meal.
<b>Designation</b>	AOP Crémant d'Alsace
<b>Capacity</b>	75 cl
<b>Ageing</b>	2 to 5 years
<b>Soil</b>	Stony sandy limestone
<b>Location</b>	Beblenheim
<b>Sweetness</b>	Brut
<b>Service</b>	8°C to 10°C
<b>Harvest</b>	Manual with whole grapes on the presses, Champagne type pressing. Light maceration and fermentation with temperature control.
<b>Vinification</b>	Traditional method without malolactic fermentation then storage on slats for 12 months before riddling.
<b>Grapes Varieties</b>	Pinot Noir
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	5.00 g/L
<b>Ancohol Volume</b>	12.50°
<b>Residual Sugar</b>	12.00 g/L