

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.



Food Pairing Aperitif or a whole meal.

Designation AOP Crémant d'Alsace

Capacity 75 cl

Ageing 2 to 5 years

Soil Stony sandy limestone

Location Beblenheim

Sweetness Brut

Service 8°C to 10°C

Manual with whole grapes on the

Harvest presses, Champagne type

pressing.

Light maceration and fermentation

with temperature control.

Vinification Traditional method without

malolactic fermentation then storage on slats for 12 months

before riddling.

Grapes Varieties Pinot Noir

Acidity (H2SO4) 5.00 g/L

Ancohol Volume 12.50°

Residual Sugar 12.00 g/L