CAVE DE BEBLENHEIM

CRÉMANT D'ALSACE SUB ROSA

AOP CRÉMANT D'ALSACE



Food Pairing	As an aperitif, it will charm with its freshness. As an accompaniment to your meals, it will bring its richness and breadth by sublimating festive poultry.
Designation	AOP Crémant d'Alsace
Capacity	75 cl
Ageing	2 to 5 years
Soil	Stony limestone marl
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 24 months before riddling.
Acidity (H_2SO_4)	4.70 g/L
Ancohol Volume	12.50°
Residual Sugar	7.00 g/L