CAVE DE BEBLENHEIM

# CRÉMANT D'ALSACE SUB ROSA

AOP CRÉMANT D'ALSACE




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| **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 |