CRÉMANT D'ALSACE BRUT BLANC PRESTIGE COUP DE COEUR GUIDE HACHETTE 2027

AOP CRÉMANT D'ALSACE



Food Pairing	Aperitif
Designation	AOP Crémant d'Alsace
Grapes Varieties	Auxerrois, Pinot Blanc
Capacity	75 cl
Ageing	2 to 5 years
Soil	Stony sandy
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 18 months before riddling.
Acidity (H2SO4)	3.91 g/L
Ancohol Volume	12.50°
Residual Sugar	9.0 g/L