CAVE DE BEBLENHEIM

CRÉMANT D'ALSACE BRUT CHARDONNAY BLANC DE BLANCS

AOP CRÉMANT D'ALSACE

This crémant has an elegance and finesse that will delight you not only as an aperitif but also with your holiday meals.



Food Pairing	Aperitif or a whole meal.
Designation	AOP Crémant d'Alsace
Capacity	75 cl
Ageing	2 to 5 years
Soil	Limestone
Location	Beblenheim
Sweetness	Brut
Service	8°C to 10°C
Harvest	Manual with selected whole grapes on the presses, Champagne type pressing.
Vinification	Traditional method followed by 18 months of storage on lees before riddling.
Acidity (H_2SO_4)	5.26 g/L
Ancohol Volume	13.00°
Residual Sugar	4.20 g/L

CAVE DE BEBLENHEIM - 14 RUE DE HOEN - 68980 BEBLENHEIM - TEL: +33 (0)3 89 47 90 02
ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.
NOT RECOMMENDED FOR PREGNANT WOMEN.