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.




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| **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.