

CRÉMANT D'ALSACE BRUT CHARDONNAY BLANC DE BLANCS

AOP CRÉMANT D'ALSACE

Produced using the traditional method, this very elegant Crémant is characterized by its finesse.



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	
Acidity (H₂SO₄)	
Ancohol Volume	13,00°
Residual Sugar	