

CRÉMANT D'ALSACE BRUT CHARDONNAY

AOP CRÉMANT D'ALSACE

This Crémant, from vines grown on sandy and stony soil and harvested by hand, will bring all the subtlety and elegance of a great wine.



Food Pairing	Aperitif or a whole meal.
Designation	AOP Crémant d'Alsace
Capacity	75 cl
Ageing	2 to 5 years
Soil	Stony sandy
Location	Bebenheim
Sweetness	Brut
Service	8°C to 10°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)	5.00 g/L
Alcohol Volume	12.50°
Residual Sugar	9.50 g/L