

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	
Acidity (H₂SO₄)	5.26 g/L
Ancohol Volume	13.00°
Residual Sugar	4.20 g/L