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AOC CREMANT D'ALSACE Brut 2015



Grape varieties : pinot blanc, pinot auxerrois 50/50

Type of soil : silty sand at 250m high

Age of the vines : planted in the 90's – old vines

Alcohol : 12.8 %

Total acidity : 3,76 g/l h₂so₄

Residual sugar : 4.20 g/l

Harvest : handpicked grapes

Winemaking process :

Grapes directly pressed in our pneumatic press. Cold settling of juice and spontaneous fermentation with natural yeasts. 4 Months ageing on fine lees in stainless steel tank.

Aged 36 months on « lattes » (horizontally).

Tasting notes :

This dry *méthode traditionnelle* Crémant is fresh and elegant. Its fine bubbles reveal a delicate mouth on white flowers and fruits. Perfectly balanced,

FOOD AND WINE PAIRING SUGGESTIONS :

Perfect as pre-dinner drink but also on seafood, cooked fish or fruit desserts.



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