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AOP CREMANT D'ALSACE Extra-Brut 2013 Zéro dosage



Grape varieties : pinot blanc 50%, pinot auxerrois 50%

Type of soil : silty sand at 250m high

Vines : planted in the 90's – old vines

Alcohol : 12.59 %

Total acidity : 3,76 g/l h₂so₄

Residual sugar : 1 g/l

Harvest : handpicked grapes

Winemaking process :

Grapes directly pressed in our pneumatic press. Cold settling of juice (13 to 14°C) and spontaneous fermentation with natural yeasts. 4 Months ageing on fine lees in stainless steel tank.

Aged 6 years on « lattes » (horizontally).

No expedition liqueur used (= zéro dosage).

Tasting notes :

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

Food and wine pairing suggestions :

A perfect wine of great gastronomy.

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



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