

CRÉMANT D'ALSACE

BLANC DE BLANCS

Serving temperature: 7 to 9°C (44 to 48°F) Alcohol content: 12%Alc.

Keeping potential: **Drink now** Dosage: **6g/L approx.**

Sweetness: EXTRA-BRUT BRUT DEMI-SEC DOUX

Appellation: AOC Crémant d'Alsace

IDENTITY

This Crémant is produced from Pinot Blanc, Pinot Auxerrois and Pinot Gris. The grapes are hand-picked before full maturity to keep the wine's acidity and freshness. The grapes are pressed whole. The minimum ageing on slats for this cuvée is 12 months.

ON TASTING

Pale yellow in colour, with a ring of fine bubbles.

The nose is open, with notes of white flowers, brioche and candied citrus fruits.

The palate presents great balance: the precisely-dosed wine is naturally round thanks to long ageing on slats. It forms a very elegant whole, leaving a delicately thirst-quenching impression.

FOOD & WINE PAIRING

This crémant is an excellent choice for an aperitif, and can also accompany a meal, especially oily fish, sushi, scallops, etc. It also enhances desserts.



