



CRÉMANT D'ALSACE ROSÉ

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

Keeping potential: **To drink now**

Dosage: **8g/L approx.**

Sweetness: ———— EXTRA-BRUT BRUT DEMI-SEC DOUX ————

Appellation: **AOC Crémant d'Alsace**

IDENTITY

This Crémant is produced exclusively from Pinot Noir grapes, which 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

Fine, delicate bubbles enhance the salmon-pink hue of this Crémant.

Raspberries and blackcurrants on the nose, accented by floral notes.

Straightforward and very pleasant on the palate, its bubbles emphasize the aromas of fruit and provide freshness. This Crémant offers the fruit-driven flavor characteristic of Pinot Noir, and delightful roundness ...

FOOD & WINE PAIRING

A refined aperitif and a superb partner to fine dining. It can also be served with desserts such as a dark chocolate mousse or a strawberry cake.



la magie des terroirs