



CRÉMANT D'ALSACE BLANC DE BLANCS

Serving temperature: **7 to 9°C**

Alcohol content: **12% Alc.**

Keeping potential: **To drink now**

Dosage: **6 g/L approx.**

Sweetness: 

Appellation: **AOC Crémant d'Alsace**

IDENTITY

This Crémant is produced from a blend of 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 time on slats is 12 months, but here we extend it to 18 months to develop the wine's elegantly complex aromas.

ON TASTING

An attractive pale yellow in colour, with lively and very delicate bubbles.

The nose opens up with white flowers, brioche and candied citrus.

The palate is beautifully well-balanced; with a low dosage, extensive ageing on slats gives the wine natural roundness. The palate is fresh and taut. It forms a very elegant whole, leaving a delicately thirst-quenching impression.

FOOD & WINE PAIRING

This Crémant would be excellent as an aperitif, served with smoked trout or canapés. It can also accompany a meal, in particular oily fish, sushi, scallops, etc, and is a very good match for desserts.



la magie des terroirs

