



CRÉMANT D'ALSACE ROSÉ

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

Keeping potential: **To drink now**

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

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

Appellation: **AOC Crémant d'Alsace**

IDENTITY

This Crémant is produced exclusively with Pinot Noir. 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 15 months to develop the wine's generosity.

ON TASTING

This Crémant is an elegant, intense shade of pink with silvery glints.

It offers a generous nose with strawberry and raspberry aromas accompanied by the crispness of redcurrants and blackcurrants.

The ample, fresh and delicately effervescent palate makes this wine a perfect partner for special occasions.

FOOD & WINE PAIRING

This Crémant is an ideal match for fruit tarts, aperitifs and tangy desserts.



la magie des terroirs

