



Crémant Brut Blanc de Blancs A.O.C. Crémant d'Alsace

RÉCOMPENSE



VINIFICATION

Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.

DÉGUSTATION

COLOR: light bubbles, subtle golden robe with silver tints, transparent and luminous.

AROMAS: sophisticated notes of apple, quince, fine herbs, a hint of tarragon, discreet cinnamon and saffron.

PALATE: fresh and supple, refined with citrus notes, fruit and almond on the finish.

ACCORDS GOURMANDS

Perfect as an aperitif with dried fruit, or at the dinner table with salmon rillettes, prawns, Carpaccio of sea bream with basil, sushi, tabouleh, vegetable terrine, grilled sole with lemon. It goes wonderfully well with fresh goat's cheese. Equally worth trying at dessert time with vacherin and cheesecake.

CÉPAGE

Pinot blanc, Auxerrois

DEGRÉ D'ALCOOL

alc 12% vol.

TERROIR

Limestone and chalky-clay

VENDANGE

Handpicked

SERVICE

Between 8 and 10°C

CONSERVATION

Can be conserved for up to 2 or 3 years