

CRÉMANTS

Crémant d'Alsace « Brut » Rosé



Terroir

The Pinot Noir comes from a parcel of old vines in the Osterberg, which originally came from the champagne area.

Viticulture & Vinification

The vine rows are alternately tilled or left to grass, while the vines themselves are tended organically, without chemical products, in order to maintain natural balances.

The grapes are picked manually and undergo long fermentation.

The wine is aged for at least 18 months after secondary fermentation.

Characteristics

A beautifully clear, pale pink wine.

Aromas of red fruit, such as wild strawberry and redcurrant.

An elegant mouthfeel with a delicate finish.

Accords mets et vins

Serve as an aperitif or with deserts of fresh red fruit.



“Crémant d'alsace Brut”

Varietal	Pinot Noir 100%
Age of vines	Around 40 years
Yield	65 hl/ ha
Degree	13°
Residual sugars	5,5 g / l
Acidity	5,5 g / l
Keeps for	2 years
Serving temperature	Between 8°C and 10°C
Packaging	Bottle of 75cl