



Crémant Extra Brut Rosé "Zéro Dosage" A.O.C. Crémant d'Alsace

- ❖ Alcohol alc 12% vol.
- ❖ Grape varieties Pinot Noir
- ❖ Terroir Limestone and chalky-clay
- ❖ Harvesting Handpicked
- ❖ Winemaking

Grapes for crémants are harvested early to ensure the freshness and elegance of the vin de base. They are pressed in a whole bunches in order to limit the triturations and only the juices obtained at low pressure are preserved. The first alcoholic fermentation takes place in thermoregulated vats. The best vins de base, suitable for this extra brut vintage, are then assembled and bottled with yeasts and a liqueur de tirage. The second fermentation takes place then slowly in the cellars. The wines will then rest on lees during less 18 months during which they will gain in intensity and complexity. The bottles are then stirred and disgorged according to the method Traditional. The wines do not receive disgorging liquor, in order to maintain the dry and lively character of the base wine, characteristic of "zero dosage".

❖ Tasting Notes

At first glance this wine has a nice pretty salmon pink color, fine bubbles. The nose is delicate and offers delicious notes of raspberry and red cherries, with a fresh hint of pomelo. On the palate, bubbles envelop the palate and reveal a rich wine with fresh and fruity. Very long in mouth.

❖ Food Pairing

Crémant is a festive wine, tasted at any time of the day. Enjoyed from the aperitif to the dessert. It perfectly matches with smoked salmon, Asian cuisine like sushi or spring rolls. We recommend it with raw or grilled fish, but also with white meats.

❖ Serving Temperature et 8°C

❖ Ageing Potential

Can be conserved for up to 5 years.



CONTIENT DES SULFITES