



## Crémant d'Alsace BRUT



### Technical Aspects

Varieties: 60% Pinot Auxerrois, 20% Pinot Gris, 10% each Pinot Blanc and Pinot Noir.

Residual Sugars: 8.9 g/l

Acidity: 3.55 g/l

Alcohol: 12-12.5%

Terroir: Hillside Clay-Silica-Limestone soil with SW exposure

Acreage: 2.5 hectares out of domaine of 13 hectares.

Culture: Biodynamic since 1969, certified Demeter.

Harvest: Manual, in small baskets.

Vinification: The four grapes blend harmoniously. Pinot Blanc brings a lively freshness and delicacy. Pinot Gris brings fullness and bouquet. Pinot Noir adds structure and length.

After traditional fermentation on natural yeasts, a second fermentation takes place in the bottle by traditional methods. Long aging in the bottle brings about the delicate aromas.

### Tasting

Clear pale golden color, with lively, fine bubbles forming a persistent mousse. This Crémant has a fresh, fine, and delicately fruity nose, with aromas of apple, pear, toast and white flowers, with subtle mineral notes.

A bright, lively wine on the palate. Fresh and balanced with a subtle yet firm acidity. Elegant fruity tastes, with ripe fruit aromas of grapefruit, peach, quince, and slight notes of white pepper. Finishes on pleasant honeyed notes. Overall a refreshing Crémant with good structure and a pleasant long finish.

Excellent as an aperitif, with enough body and length to accompany light meals.