

Crémant d'Alsace Bio



Temperature of service: 7-8 C°

Aging potential

Enjoy it now or keep it up to 5 years.



The Organic Crémant d'Alsace comes from an agricultural approach in true respect of European organic CDC.. It is made from a blend of Chardonnay, Pinot Blanc, Riesling, Pinot Gris and Pinot Noir, with a light yellow color and an expressive nose with aromas of peach, apricot and toast. In the mouth, it has a remarkable structure, with a beautiful balance of flavors.



Always made from the varietals classed AOC Crémant d'Alsace, the Crémant grapes are harvested before the other grapes in order to take advantage of their best balance and harmony. Produced according to the *methode traditionnelle*, Alsace Crémants are racked in a nearly inverted position where they age patiently. Then, after 12 months minimum, they are riddled or turned so that the sediment collects in the neck of the bottles, awaiting disgorgement.



Beautiful yellow pale color, an expressive nose of peach, apricots and toasted notes. On the palate, remarkable structure with a lovely balance of fruit flavours.



Perfect match to all festive moments, receptions, before and after dinner drinks, caviar, fresh fish, Chinese rolls, with crackers, crunchy vegetables and a creamy sauce, fruit desserts.



Alcohol : 12,75% vol.
Residual Sugar : 6 g/l
Total Acidity: H₂SO₄ : 3,46 g/l