

WILLM

Crémant d'Alsace Brut



Bronze Medal Decanter



Dominated by the Pinot Blanc varietal, this Crémant Brut allies freshness, structure and subtleness. The bubbles are fine and delicate with regular mousse persistence. Lots of floral on the nose and a fruity lively mouth feel. This sparkler is a classic for every occasion.



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.



Yellow pale disk with nice brilliance and persisting mousse.
Expressive nose full of fresh fruits, apple peaches and apricots.
Nice maturity and ripe fruit on the palate.



Receptions, before and after dinner drinks, caviar, fresh fish, Chinese rolls, fruit desserts.



Alcohol : 12.7% vol.
Residual Sugar : 7,5 g/l
Total Acidity: H₂SO₄ : 4.4 g/l

Temperature of service: 7-8 C°

Aging potential

Enjoy it now or keep it up to 5 years.

LA MAISON WILLM

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