

# WILLM

## Crémant d'Alsace Prestige



Prix d'Excellence Vinalies Internationales 2017

Bronze Medal Decanter

88 pts Wine Enthusiast



Special selected vineyards, old vines and the harmony between the different varieties make this sparkler to our Prestige Crémant. Extended maturing allows the complexity and delicacy of the aromas to be fully expressed. A personalized bottle has been designed for this high quality sparkler for the very special moments in life.



Always made from the varieties 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.



Pale yellow golden, nice brilliance and clean.

Delicate and regular mousse.

Ripe fruit and good intensity on the nose.

Rich, fruity and complete. Great length.



Aperitif or dessert.



Alcohol : 12,23% vol.

Residual Sugar : 7,5 g/l

Total Acidity: H<sub>2</sub>SO<sub>4</sub> : 4.1 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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