

# WILLM

## Crémant d'Alsace Rosé



88pts Wine Enthusiast



Made with Pinot Noir, this Crémant Rosé brings roundness and body in one. Hints of nice pink reflections and salmon nuances supported by regular elegant effervescence. Delicate red fruit character on the palate makes this wine so complete. This sparkler is an invitation to festive occasions.



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.



Clear and clean ruby with an expressive bouquet of delicate cherry, cassis and raspberry. Fresh and fruity with discrete, soft and mature tannins embedded in a delicate sweetness.



Aperitif and red fruits



Alcohol : 12,7% vol.  
Residual Sugar : 7 g/l  
Total Acidity: H<sub>2</sub>SO<sub>4</sub>: 4,5 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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