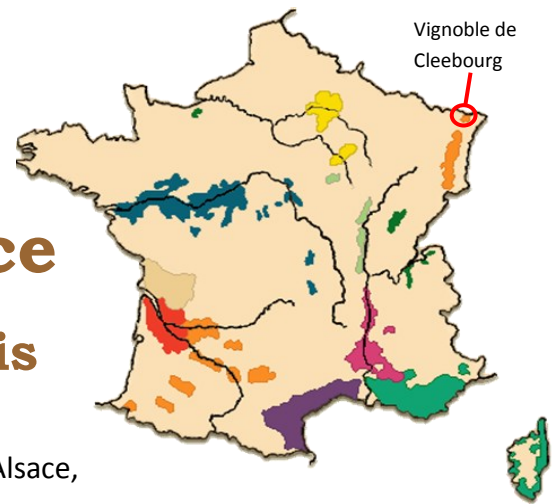




Crémant d'Alsace

Clérotstein Auxerrois



Production site : Wine-making region of Cleebourg, on the village of Cleebourg, Rott, Steinseltz, Wissembourg, Oberhoffen and Riedseltz (Alsace, France)

Terroir : clay and marly soil, marly and sandstone

Cultural practices : yield's control, soil's work and management of the vine in "lute raisonnée"

Grape variety : Pinot Blanc Auxerrois 100 %

Vinification : About the traditional method. Manual harvests in trays of less than 50 kg. Rigorous selecting, health inventory perfect. Respect of the grape's integrity during the transfer to the press. Cold settling, alcoholic fermentation in thermoregulator's vat. Filtration of the base wine on tangential filter. Second fermentation in bottle, getting pressure of 5,5 Bars, Farming on lath of minimum 12 months, disgorging with addition of the expedition's liqueur.

Tasting: This wine has a light yellow colour with a beautiful clearness, and a great holding of the effervescence of the fine and appreciable bubbles; a frank nose with a great intensity, white flowers and mandarin notes. This Crémant will seduce you by an elegant and harmonious mouth, raised by an acidity which gives a fineness and persistence aromatic. A beautiful wine based on the fruit's freshness.

Ideal with : The aperitif or a dessert.

To serve : between 6 ° and 8 ° C

Keep To drink when he is young.

Harmony gourmand: Crémant " top of the range" to consume for the aperitif, or with the dessert and for any big occasion.

To serve fresh between 6 and 8°C, in flutes.

Alcohol : 12,37 % vol. Sugar : 7.5 g/l

Acidity g/l H₂SO₄ : 4,62 g/l



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