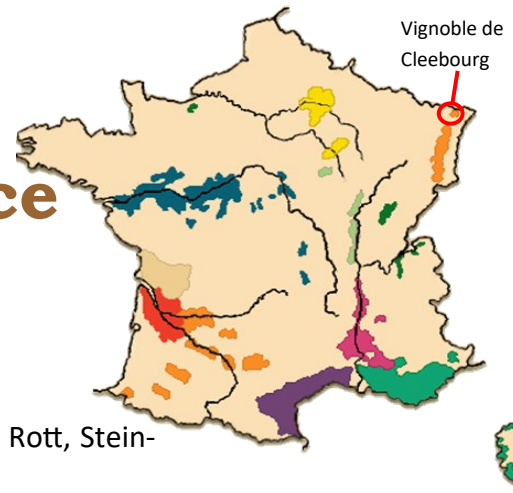




Crémant d'Alsace BIO



Place of production : Region of Cleebourg, in the villages of Cleebourg, Rott, Steinseltz, Wissembourg, Oberhoffen and Riedseltz (Alsace, France)

Terroir : clayey-marly soil, marl-sandstone soil

Growing practices : Yield's control, respect of the Earth, humanity and its environment, respect of precise and rigorous rules inspected by the Organic Farming.

Vinification : According to the traditional method. Manual harvests in trays of less than 50 kg. Rigorous selecting, perfect sanitary condition. Respect of the grape's integrity during the transfer to the press. Cold settling, alcoholic fermentation in thermoregulated vats. Filtration of the base wine on tangential filter. Second fermentation in bottle, obtaining of a 5,5 Bars pressure. Stored on laths at least 12 months, disgorging with addition of the expedition's liqueur.

Certification : Wine from organic farming grapes, certified by Ecocert FR-BIO-01

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, with pronounced white flowers and mandarin notes. This Crémant will seduce you by an elegant and harmonious mouth, subtly raised by an acidity which gives a fineness and aromatic persistence. A beautiful wine based on the fruit's freshness.



Ideal with : The aperitif or a dessert.

Serve it fresh between **6 ° and 8 ° C** in flutes

It is better to drink it while the wine is young.

Alcohol : 12,86 % vol. Sugar : 9,16 g/l Acidity g/l H₂SO₄ : 4,86 g/l

Gencod bouteille: 3 304 620 930 264 Gencod carton: 3 304 623 930 261

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