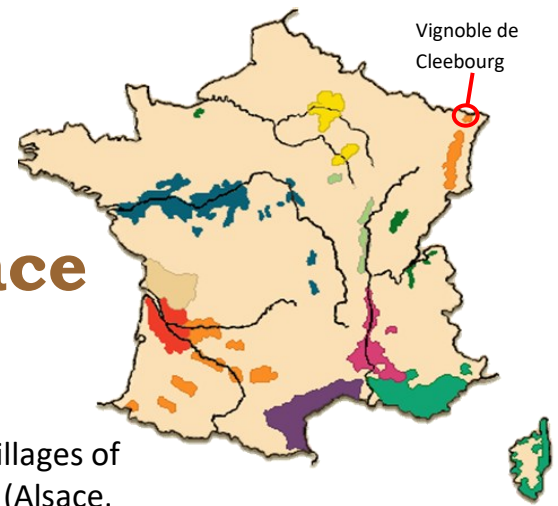


# Crémant d'Alsace

## Frizz

Blanc de Blancs - Sec



**Place of Production:** Wine-growing region of Cleebourg, in the villages of Cleebourg, Rott, Steinseltz, Wissembourg, Oberhoffen, Riedseltz (Alsace, France)

**Terroirs:** Clay-limestone and marl-gravel soils

**Cultural Practices:** Control of yields, soil cultivation, and sustainable vine management

**Grape Variety:** 100% Pinot Blanc

**Vinification:** According to the Traditional Method.

Manual harvesting in bins not exceeding 50 kg.

Strict sorting, impeccable sanitary condition.

Respect for the integrity of the grapes during transfer to the presses.

Gentle pressing that respects the harvest.

Cold settling, alcoholic fermentation in temperature-controlled tanks.

Filtration of the base wine through a tangential filter.

Second fermentation in the bottle, achieving a pressure of 5.5 bars.

Aging on laths for a minimum of 12 months.

Disgorging with the addition of the dosage liqueur.

**Tasting:** A light yellow color with beautiful clarity and good effervescence with fine, pleasant bubbles. This Crémant will charm you with its elegant and harmonious palate, subtly enhanced by acidity that brings finesse and aromatic persistence. A lovely wine with the freshness of fruit.

**Gourmet Harmony:** To be enjoyed as an aperitif, with or without ice. Ideal for making a Spritz. You can also enhance it with pieces of fresh fruit (strawberry, raspberry).

Serve chilled between 6 - 8°C, in flutes.

**Technical Characteristics:**

Alcohol: 11.13% vol.

Residual Sugar: 15.23 g/l

Acidity: 4.15 g/l



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