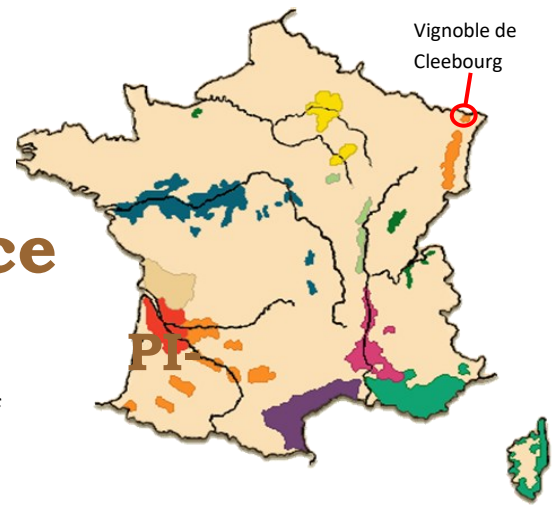




Crémant d'Alsace



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 Noir 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: Salmon-pink color with beautiful clarity and a good persistence of sparkling, fine and enjoyable bubbles. Great intensity in the nose, with notes of strawberries and blackberries. Well balanced this crémant has freshness and power

Ideal with : The aperitif or a dessert.

To serve : between 6 ° and 8 ° C

Keep To drink when it's 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.

Alc : 12,37 % vol. Sugar 10,19 g/l Acidity g/l H2SO4 : 4,38 g/l



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