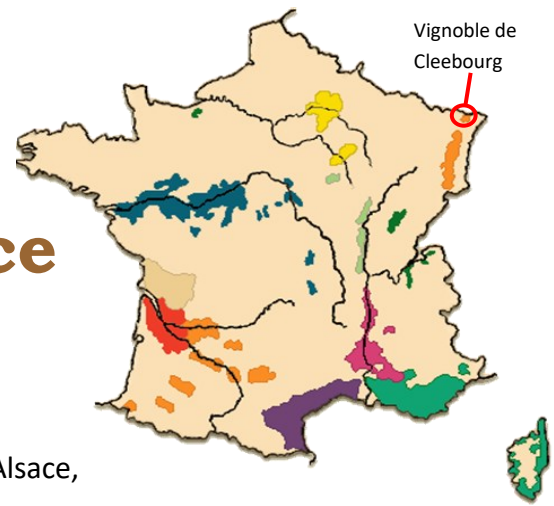




Crémant d'Alsace

Symphonie en P



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 wine in "lutte raisonnée"

Grape variety : Pinot Blanc – Pinot Gris – Pinot Noir assembly, **Vintage** Wine of 2017

Vinification : Traditional method. Hand Harvest 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 thermoregulated Tanks. Second fermentation in bottle, getting pressure of 5,5 Bars, Farming on lath of minimum 24 months, disgorging with addition of the expedition's liqueur.

Tasting: A light yellow color with amber reflections, a great clearness, and a good holding of the effervescence on fine and regular bubbles. The nose raises a beautiful intensity, marked by brioche and citrus fruits notes, especially mandarin.

This sparkling is the fruit of a delicious assembly of Pinot Blanc, Pinot Gris and Pinot Noir, and which compose together this "Symphony in P", for the pleasure of the sparklings amateur. With a powerful and stocky attack, the mouth is harmonious and elegant with a subtle acidity which gives a persistent and fruity freshness.

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

Alcohol : 12,37 % vol. Sugar : 8,2 g/l

Acidity g/l H₂SO₄ : 4,62 g/l

Lot Nr : LCS04B15

Bottling Date : 31/08/2016

Bottle Gencod : 3 304620 930 240

Cardboard Gencod : 3 304623 930 247



Cave Vinicole de
CLEEBOURG - Route

du Vin - 67160 CLEEBOURG