



Brut Rosé A.O.C. Crémant d'Alsace

VINIFICATION

Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.

DÉGUSTATION

COLOR: brilliant, salmon-pink, even bubbles, refined and abundant, persistent bead.

AROMAS: red and black berries, wild strawberries, red currant, fresh thyme, discreet roasted notes, brioche and tarragon.

PALATE: fresh through to the end and harmonious, the same notes as those expressed by the nose, and aromatic herbs (tarragon and sage).

ACCORDS GOURMANDS

This refined aperitif is perfect for cocktails or receptions.

Its freshness and finesse makes it a wine to be drunk throughout a meal (Rabbit terrine, Italian-style grilled vegetables, chicken with tarragon, country-style ham) even with dessert (soup with pepper and mint).

CÉPAGE

Pinot Noir

DEGRÉ D'ALCOOL

12,5% alc./vol.

TERROIR

Limestone and chalky-clay

VENDANGE

Handpicked

SERVICE

Between 10 and 12°C

CONSERVATION

Can be conserved for up to 2 or 3 years