



"Egérie" Brut Chardonnay A.O.C. Crémant d'Alsace

RÉCOMPENSE



VINIFICATION

This offering was made with utmost care. It illustrates the aim of highlighting all of the qualities expressed by a unique variety in view of producing a pleasant and refined wine. A maturing period of 24 months reveals all of its aromatic subtleties and treasures. The harvest is handpicked beforehand in order to press the grapes in their entirety. This procedure is just one of the strict rules, associated with the harvest and production of this appellation.

DÉGUSTATION

COLOR: pale gold with a hint of silver, even and fine bubbles.
AROMAS: crisp green apple, white flowers, almond, and licorice stick.
PALATE: aromatic, fresh fruit and fine herbs, all in all well-balanced, acidulated and cheerful.

ACCORDS GOURMANDS

It is the ideal aperitif, cocktail, or drink for any convivial moment. It goes well with fish and seafood such as sushi, shot glass fish appetizers, sea scallops, grilled sole with lemon, and fresh fruit desserts.

CÉPAGE
CHARDONNAY 100%.

DEGRÉ D'ALCOOL
12% alc./vol.

TERROIR
Limestone and chalky-clay

VENDANGE
Handpicked

SERVICE
10 to 12°C.

CONSERVATION
10 to 12°C.