



Crémant Brut Pinot Gris "L'Exception" A.O.C. Crémant
d'Alsace
2018

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 60 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: golden robe with emerald tints, fine, even and generous bubbles, persistent bead.

AROMAS: subtle, fresh and crisp grapes, white flowers, fresh almonds, discreet empyreumatic notes, a hint of vanilla.

PALATE: tasty with elegant matter, long and fresh, persistent with citrus fruit notes.

ACCORDS GOURMANDS

This refined aperitif is perfect for cocktails or receptions.

It can be tasted at aperitif time, but will most especially fully express itself with white meat (veal cutlets in a creamy sauce and mushrooms), fish (fish terrine) or seafood dishes.

CÉPAGE

Pinot Gris

DEGRÉ D'ALCOOL

alc 12.5% vol.

TERROIR

Limestone and chalky-clay

VENDANGE

Handpicked

SERVICE

10 to 12°C.

CONSERVATION

Can be conserved for up to 2 or 3 years