



### Crémant 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