



### Crémant "Elégance" Cuvée Prestige A.O.C. Crémant d'Alsace

#### AWARDS



#### WINEMAKING

This wine has benefited from the expertise of masters in "The Art of Winemaking". It is the end result of a harmonious blend of 3 varieties selected for their exceptional quality: Pinot Blanc, Chardonnay and Auxerrois. A slow maturation process for a period of over 24 months, has brought about an unusually complex richness.

#### TASTING NOTES

**COLOR:** brilliant pale gold, with a silver meniscus, fine and even bubbles, persistent bead.

**AROMAS:** delicate dried fruit, such as toasted almonds and hazelnuts, buttery notes, followed by grapefruit, brioche and white flowers.

**PALATE:** at once elegant and boasting plenty of matter, thereby providing depth. Dominated by notes of toast and brioche, with remarkable balance through to a long citrus finish.

#### FOOD PAIRING

This refined aperitif is perfect for cocktails or receptions.

This is a gastronomic Crémant. Rich and complex, it is charming as an aperitif, but is also the perfect combination with scallops in a creamy sauce, grilled lobster, lemon chicken, veal and mushroom stew, as well as soft cheese such as valençay, camembert or desserts such as yellow or white fruit pies or almond tarts.

#### GRAPE VARIETIES

48% PINOT BLANC, 48%  
AUXEROIS & 4%  
CHARDONNAY.

#### ALCOHOL

alc 12% vol.

#### TERROIR

Limestone and chalky-clay

#### HARVESTING

Limestone and chalky-clay

#### SERVING TEMPERATURE

10 à 12°C

#### AGEING POTENTIAL

10 à 12°C