

CREMANT D'ALSACE

WINE

Varietal: Pinot Blanc 90 %

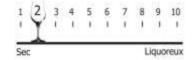
Pinot Gris 5% Riesling 5%

Vintage: NV

Certification: Organic Wine certified by Ecocert FR-BIO-01

Alcohol: 12,5 % vol Bottling: February 2018

Sweetness: BRUT



ROCK and VINE

Terroir:

Rock's or soil: Gravely

Orientation:

Age of vines: 30 ans Production: 70 hl/ha

Vines: Biodynamic practices - compost - organic manure -

ploughing - harvesting at physiological maturity

Harvest: Hand-picked harvest, October NV

Vinification: Pneumatic pressing - cold-must-settling for 36 hours -

fermentation with natural yeats

TASTING Fine and persistent bubbles with a generous foam. A

very beautiful nose, elegant, fresh and easy to drink.

Food & wine pairing

To share with friends druing the aperitif.



GRESSER

13.3E #

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