

"OPHELIA PAINTING" CREMANT D'ALSACE

WINE

Varietal: Pinot Blanc 40 % Auxerrois 40 %

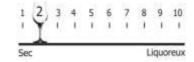
Pinot Gris 15% Riesling 5%

Vintage: NV

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

Alcohol: 12 % vol Bottling: February 2019

Sweetness: BRUT



ROCK and VINE

Terroir:

Rock's or soil: Schistes - 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, September NV

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

fermentation with natural yeats - aged on fine lees in

oak barriques

TASTING Fine and persistent bubbles with a generous foam. The

nose is elegant, frivolous and fresh. The palate is well

structured but balanced by a crisp finish.

Food & wine pairing

To share with friends druing the aperitif.





