

# CRÉMANT BLANC BRUT

Dry Wine

Medium-dry wine

Sweet wine



AOC : Crémant  
d'Alsace  
Alcohol : 12,50 %



Grape type : Pinot  
Blanc y Riesling



Colour :  
Sparkling White



Case x 6 bts  
Palet 480 bts

## PRODUCTION

Maturity analyse, pressing and fermentation of the juice in stainless steel tanks with temperature control. Without added yeast. Ageing from 9 to 15 months.

## DESCRIPTION

Its notes of citrus fruits make this sparkling wine fresh and elegant. In the mouth, it invites savour it delicate flavours and fine fresh bubbles.

## SERVICE

TEMPERATURE : Between 8° and 10° C

PAIRING : perfect for an aperitif with salmon toasts or charcuterie. It can accompany sweet desserts.

VOLUMEN : 75cl

