



Crémant d'Alsace Blanc

Les Bulles

DRY WHITE SPARKLING WINE - 75 CL

♪ **Grape-variety** : Pinot Blanc, Pinot Auxerrois.

♪ **Origin** : Epfig, Nothalten.

♪ **Vines age** : 20 to 30 years.

♪ **Soil** : Clayey-gravels.

♪ **Wine-making** :

- Manual harvest.
- Low pressing.
- Cold settling (24 to 36 hours).
- Filtration of the must deposit and re-inclusion of them.
- Alcoholic fermentation with temperature control.
- Malolactic fermentation (depends of the vintage and pH).
- Bottling at the domain.
- Second fermentation for 3 months and maturing 12 months on lath.
- Riddling (with gyropalettes).
- Disgorging.

♪ **Tasting** :

- The smell : green apple notes.
- On the palate : liveliness attack, lightly buttered, apple aromas and fine bubbles. Delicately fruity.

♪ **Wine and food pairing** :

Aperitif, cocktails, raw vegetables, after meals, celebration meal or just with good friends.

Service temperature : 8 to 10 °C.

Storage : 2 to 3 years.

Alcoholic strength : 12 %vol. Total acidity : 6.5 g/L.

Residual sugar : 5 g/L.

