



Crémant d'Alsace Rosé

Les Bulles

DRY ROSÉ SPARKLING WINE - 75 CL

♪ **Grape-variety** : Pinot Noir.

♪ **Origin** : Epping.

♪ **Vines age** : 20 to 30 years.

♪ **Soil** : Clay.

♪ **Wine-making** :

- Manual harvest.
- Short maceration on press (8 hours).
- Low pressing.
- 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 : acidulous red fruit.
- On the palate : fine bubbles, strawberry and raspberry aromas.

♪ **Wine and food pairing** :

Aperitif, cocktails, clafoutis, fruit desserts.

Service temperature : 8 to 10 °C.

Storage : 2 to 3 years

Alcoholic strength : 12 %vol. Total acidity : 6.2 g/L.

Residual sugar : 0.51 g/L.

