



Crémant Brut Nature 2023

 Les Bulles

BRUT NATURE SPARKLING WINE - 75 CL

♪ **Grape-variety** : *Pinot Noir / Pinot Blanc / Pinot Auxerrois.*

♪ **Origin** : *Commune d'Itterswiller.*

♪ **Vines age** : *40 years.*

♪ **Soil** : *Clay-limestone.*

♪ **Wine-making** :

- *Manual harvest.*
- *Short maceration on press.*
- *Low pressing.*
- *Alcoholic fermentation with temperature control.*
- *Malolactic fermentation.*
- *Bottling at the domain.*
- *Second fermentation for 3 months and maturing 18 months on lath.*
- *Riddling (with gyropalettes).*
- *Disgorging.*

♪ **Tasting** :

- *The smell : aromatic, floral*
- *On the palate : fine bubbles, strawberry, light buttery flavors.*

♪ **Wine and food pairing** :

Aperitif, main course, seafood, fruit desserts.

Service temperature : 8 to 10 °C.

Storage : 4 to 5 years



Alcoholic strength : 12 %vol. *Total acidity* : .

Residual sugar : 0 g/L.