



# Crémant d'Alsace Brut Blanc de Noirs

75 cl

Coup de coeur !

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Terroir of Crémant d'Alsace Brut Blanc de Noirs

Clay-limestone and alluvial soil. Vines trained in double guyot.

Vinification method of Crémant d'Alsace Brut Blanc de Noirs

Traditional method with 15 to 18 months of ageing on laths.

Tasting notes of Crémant d'Alsace Brut Blanc de Noirs

This wine is characterized by a very light yellow robe with golden reflects. Vivid and fruity notes. The freshness and delicacy remain in mouth which is a pleasure for budstate. Beautiful structure and subtil flavors.

Analytical information of Crémant d'Alsace Brut Blanc de Noirs

Grape variety : Pinot Noir  
Served between 6° and 8°C  
Residual sugar : 7,18 g/l  
Alcohol : 11,5°

Aging potential : from 2 to 3 years.

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