



Crémant d'Alsace Brut "Cuvée 1675"

75 cl

Terroir of Crémant d'Alsace Brut "Cuvée 1675"

Clay and limestone soil exclusively around the cellar in Ammerschwihr

Vinification method of Crémant d'Alsace Brut "Cuvée 1675"

The harvest for the Crémant d'Alsace starts usually beginning of september. Our winemaker controls the maturity in the selected parcels. Grapes are exclusively picked by hand. Bunches are put intact in the pneumatic press on low-pressure programs.

After a first fermentation in tanks, a second fermentation takes place in the bottle. This process is called the Traditional Method, used as well for the elaboration of Champagne. The bottles are ageing 24 « sur lattes »

Tasting notes of Crémant d'Alsace Brut "Cuvée 1675"

Bright, with delicate bubbles, silky and racy. With toasted and torrefaction notes, this Cremant reveals aromas of elder tree flower, hazelnuts and fresh butter taste. To accompany any celebration time and every precious moment.

Analytical information of Crémant d'Alsace Brut "Cuvée 1675"

Grape variety : Pinot Auxerrois, Pinot Blanc, Chardonnay, Pinot Gris, Pinot Noir

Serve between 6° and 8°C

Residual sugar : 5 g/l

Alcohol : 11,5°

Aging potential : from 2 to 3 years.
