Crémant d'Alsace Brut Chardonnay

75 cl

Geographical location and soil

Clay-limestone and alluvial soils

Harvesting and vinification of Crémant d'Alsace Brut Chardonnay

The grapes are harvested exclusively by hand. After an initial fermentation in vats, the wine is bottled and then, naturally, with the addition of the tirage liqueur, a second fermentation takes place in the bottle: this is the prise de mousse. This method, known as the ‘Méthode Traditionnelle’, is combined with an ageing period of 15 to 18 months on laths.

Tasting notes Crémant d'Alsace Brut Chardonnay

A beautiful colour, with fine, lively bubbles. Crémant d'Alsace Brut Chardonnay has a brioche and floral nose that opens up quickly. The palate is lively and fresh, very typical of this great grape variety, with a clean, salivating finish.

Food and wine pairing with Crémant d'Alsace Brut Chardonnay

The freshness of this wine makes it the perfect accompaniment to an evening meal, from an aperitif to a full fish-based dinner.

Technical aspects of Crémant d'Alsace Brut Chardonnay

Grape variety: Chardonnay
Drink between 4° and 6°C
Sweetness: 5 g/l
Alcohol content: 11.5

Ageing potential: 1 to 3 years.