

Crémant d'Alsace Tradition - Brut



Grape variety :

60% Pinot Blanc, 20% Pinot Noir, 20% Chardonnay

Parcels situation:

Differents plots in Rorschwihr. Dominant clay-limestone.

Vineyard work :

The exploitation is led according to the mode of the Organic Agriculture, controlled by ECOCERT - FR-BIO-01.

Organic wine.

Tasting :

A nose of warm bread and nuts. Aromas of white fruit (pear, apple, peach) and ripe fruit (baked apple, quince, apricots), notes of orange blossom. Very nice nose, warm and delicious. Silky and supple attack. Fine acidity, smooth, elegant and heady wine. Aromas on the palate with notes of brioche, butter cake. Beautiful maturity.

Advices :

- *Wine and food harmony* : Enjoy as an aperitif and with dessert. This delicious wine is intended for receptions, galas and parties.
- *Service temperature* : 8-9°, not iced
- *Ageing* : 4 years

