

Crémant d'Alsace Rosé - Brut



Grape variety:

100 % Pinot Noir

Parcels situation:

The soils are predominantly Marl-limestone, so-called "red" soils, very resistant to drought, ideal for the production of wines for ageing.

Vineyard work :

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

Organic wine.

Tasting :

Very present nose of fresh red fruits (strawberry, raspberry, cherry). very nice nose, fresh and delicious. Brioche and biscuit notes. Supple, fresh and ample attack. Sweet acidity reminiscent of raspberries, a smooth elegant wine. Aromas in the mouth also red fruits. Hot brioche or butter cake character. Balanced and powerful wine.

Advices :

- *Wine and food harmony* : Enjoy as an aperitif and with dessert. This delicious wine is intended for receptions, galas and parties. It is typically a wine of thirst shared pleasure!...It accompanies appetizers of the aperitif (mini-quiches, gougères, cheese bellows, cold cuts,...). Superb on red fruit desserts (cherry clafoutis, Black Forest cake, red fruit hotpot with spices...).

- *Service temperature* : 8-9°

- *Ageing* : 4-5 years

