Crémant d'Alsace Rosé - Brut

Grape variety:

100 % Pinot Noir
Parcels situation:

The soils are predominantly Marl-limstone, 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 ans 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

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