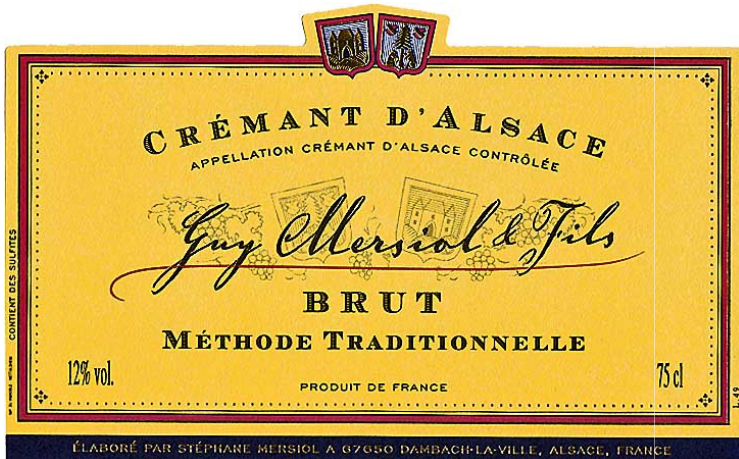


A.O.C. CREMANT D'ALSACE - 75cl



Terroir – Silty & Muddy

Age - 20 years

Surface - 150 ares

Vine density - 4000 plants / hectare

Yield - 75 hl / ha

Pruning - Double Guyot

Harvesting – by hand



Cultivated method - Healthy environmental method, with organic treatment

Vinification - cold static clarification during 48 hours after pressing. Slow regulated fermentation in stainless steel between 15 and 18°C during 1 month.

Elaboration – Traditional method with the second fermentation in bottle. Ageing in bottle between 24 and 30 months "Sur Latte" (for the yeast autolyse).

TASTING NOTES

A well balanced sparkling wine – fresh and lively, with elegant aromas of citrus fruits, nuts, toasty bread and flowers. The mouth has lively, vivacious and exuberant character with elegance and finesse.

FOOD MATCHING

Ideal to drinks with friends, cocktail and garden parties, nights spent enjoying every moment until dawn's early light, informal fish and seafood dinners, "nouvelle cuisine" surprises...

OTHERS INFO

Serve around 7°C.

Drink now for freshness but can be kept several years in cellars.

TECHNICAL ANALYSIS

Alcohol: 12.00% vol. Residual sugar: 7.00 g/l

Domaine Mersiol

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