

# CREMANT D'ALSACE ZÉRO DOSAGE VINTAGE 2019 - Organic



### **Appellation**

AOC Crémant d'Alsace

#### **Grape Variety**

42% Pinot Blanc Auxerrois 37% Chardonnay, 21% Pinot Gris

#### Ageing

3 to 4 years

## Tasting notes

Eye: pale yellow and clear colour with fine and persistent bubbles.

Nose: intense, with notes of Mirabelle plum and hazelnut, followed by fruity aromas of ripe apple and citruses (orange zest).

Mouth: unctuous and ample due to its fine and persistent bubbles. Its roudness is counterbalanced by a ripe acidity showing red apple, pear and citruces aromas, and to finish with brioche and spicy notes (cinnamon). A great freshness and finess on the palate!

#### Food & Wine

The Crémant d'Alsace Zéro Dosage makes a perfect partner for most aperitif and celebrations when served between 5 and 7°C, and perfect with a seafood starter!

#### Vinification

Making CREMANT D'ALSACE requires very strict conditions of production and continuous care.

The grapes are picked healthy (without any trace of rot) carefully set down in the press in the respect of the rules identical to the "Méthode Champenoise".

After the traditional fermentation "Vin de Base" in tanks, it is in the bottle itself that the second fermentation "Prise de mousse" takes place in cool cellars. This natural phenomenon requires careful and patient attention to each bottle.

After the thirty months ageing period "Sur lattes" the bottles are rotated during 4 days, gradually from the horizontal to the vertical position, in order to the yeast deposit to accumulate in the neck of the bottle.

At the time of "dégorgement", the neck of the bottle is frozen and, enclosed in ice, the sediment is ejected by natural pressure and the bottle is corked and wired, adding an unsweetened "liqueur d'expedition".



Alcohol content: 12°99 S Residual sugars: 0.4 g/L S Total acidity: 6.5 g/L Bottles produced: 13 800 bottles