

CRÉMANT D'ALSACE MILLÉSIMÉ 2011



Our 2011 vintage is a very elegant Crémant.

Pale and shiny yellow dress with strings of fine bubbles, our 2011 Crémant will seduce you right away.

The nose is pure, precise and distinguished with aromas of white peach, lemon, pineapple and pear as well as more grassy notes of honeysuckle and sweet aromas of almond paste and candied melon.

On the palate the wine is structured and mineral but also straightforward and delicate.

Pair this 2011 vintage with fish, seafood, caviar and also duck and white meat and dishes accompanied with cilantro and citronella based sauces. Also perfect match with desserts like lemon tart, almonds, hazelnuts and figs.



LAND

Exposure: East, South-East

Elevation: 210 to 310 m

Soil: Clay and silt



ADVICE

Serving Temperature: 8°C

Aging: 6 to 7 years

Dryness/Sweetness: dry wine



OTHER INFORMATION

Content : 750ml

Alcohol : 13% vol

Grape varieties: • Chardonnay : 34%
• Pinot Blanc : 33%
• Pinot Noir : 33%