



CRÉMANT BRUT

APPELATION : Crémant d'Alsace

CÉPAGE : Auxerrois, Pinot Blanc, Pinot Gris, Pinot Noir, Riesling

MODE DE CONDUITE : Biodynamic vineyard for 25 years
Manual harvest
Whole cluster pneumatic press
First fermentation in enamel-lined steel tank
Secondary fermentation in bottle
Sparkling fermentation initiated using fermenting must from the latest vintage (2022)

SOLS : Aeolian alluvium and granitic alluvium

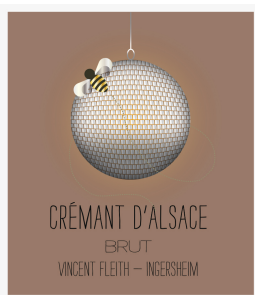
ALCOOL : 12,5 %

SUCRE RÉSIDUEL : 3,30 g/l

ACIDITÉ TOTALE : 4,35 g/l

SO₂ TOTAL : 33 mg/l

STYLE : Blend of 3 vintages: 2020, 2021 and 2022 70% pinot blanc and Auxerrois. 10% riesling for freshness, 10% pinot noir for the body, 10% pinot gris for the smoky. Extended bottle ageing on the lees until disgorgement (date indicated on the back label)



CERTIFICATIONS ECOCERT ET DEMETER

