



Crémant d'Alsace AUTOLYSE Blanc brut Nature AOC Crément d'Alsace

Tasting

This fine sparkling Crémant reveals white fruits aromas (apples, pears) and mineral notes. On the palate we find the fruity freshness perceived on the nose, the acidity is subtle. An elegant fruitiness, with ripped fruits flavours and some suppleness on the finish. It is a thirst-quenching Crémant, structured and with a good length.

Technical aspect

Grape variety : Chardonnay (50 %) and Pinot noir (50 %)

Alcohol : 13,00 %

Land : Sandstone clay soil

Exposure : East

Picking : Manual harvesting

Vinification : Slow pressing with full grapes to avoid crushing. Traditional vinification with temperature control. The fermentation takes place in bottles, according to the traditional method. A slow aging period on slats gives the Crémant aromas of an extreme finesse.

Crops : HVE3 certified & converting to organic agriculture

Side dish

Outstanding as an aperitif, with shells, raw or grilles fishes, poultry, white meats & some cheeses.

Tasting temperature 5 to 7 °C.

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