ALSACE

FAMILLE HAULLER

LA CAVE DU TONNELIER

•1776•



Louis Hauller - AOP Crémant d'Alsace, Blanc de Blancs Brut

AOP Crémant d'Alsace, Alsace, France

AOC Crémant d'Alsace is the jewel in the crown of the sparkling wines produced in Alsace

PRESENTATION

Fresh and elegant, Crémant d'Alsace is developed by secondary fermentation in bottle, and 100% made from Chardonnay.
Because of its unique personality and outstanding quality, Crémant d'Alsace is currently the top AOC sparkling wine to be consumed in homes across France

IN THE VINEYARD

Our work is based on a minimum use of pesticides.
This beeing an alternative between conventional agriculture and organic farming.

100% hand picked harvest

VINIFICATION

This Crémant has been matured in temperature controlled stainless steel vats, in order to manage its evolution during the vinification.
One year on lees before bottling

VARIETAL

Chardonnay 100%

SERVING

To serve between : 5° and 8°C

TASTING

Appearance : the colour is clear, revealing green tinges, thus emphasizing its characteristic freshness.
Nose : the nose is fresh and light. It offers a bouquet that is discreetly fruity with white flowers…
Palate : the mouth is open and pleasant, structured around a thirst-quenching freshness. Very elegant bubbles

FOOD PAIRINGS

Crémant d'Alsace offers a light and delicate touch as an accompaniment to all starters and apéritif.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.