

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 being an alternative between conventional agriculture and organic farming.

100% hand picked harvest

### WINEMAKING

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%

### 12,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### 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.

