



Vignobles d'Alsace

BRUNOLAFON
wine selection



Alsace, Domaine Charles Frey, AOC Crémant d'Alsace, Effervescent Brut Nature

AOC Crémant d'Alsace, Alsace, France

Pioneer of Organic Agriculture and Biodynamics in Alsace, the Charles Frey Estate has 14 hectares of property and is located in the village of Dambach-la-Ville. A family history that goes back to the 18th century and continues with the recent arrival of Julien and Thiébaud, the sons of Dominique Frey. The Frey estate can rely on remarkable terroirs such as Frauenberg, Victoriasberg, Grand Cru Frankstein or Blettig.

PRESENTATION

The colors on the label refer to the 4 elements. We find them in biodynamie through: leaf, fruit, flower and root.

TERROIR

Sandy-granitic soil and loam

IN THE VINEYARD

70hL/ha

WINEMAKING

Slow fermentation , aging 6 months on fine lees, then 15 months «sur lattes».

VARIETALS

Pinot blanc, Pinot auxerrois, Pinot Noir

TECHNICAL DATA

Residual Sugar: 0.0 g/l

12 % VOL.

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

A well balanced sparkling wine – fresh and lively, with elegant aromas of citrus fruits, nuts, toasty bread and white flowers. The mouth has lively, vivacious and exuberant character with elegance and finesse.

FOOD PAIRINGS

This Crémant is ideal as an aperitif, alone or on appetizers. He shines at the table, especially with seafood, salmon, shellfish.



Bruno Lafon Selection

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

