

HAULLER Frères, AOC Crémant d'Alsace, Effervescent Brut

AOC Crémant d'Alsace, Alsace, France

100% Chardonnay, this Crémant d'Alsace Brut Zéro is very elegant and considered as one of the best in its category



PRESENTATION

This Crémant has been aged for 36 months in our cellars in order to express finesse and complexity of the Chardonnay.

TERROIR

Granitic

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.

Three years on lees before bottling and 1 year in bottle

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 and floral: citrus fruits, white flowers...

Palate : the mouth is open and pleasant, structured around a thirst-quenching freshness. Very elegant bubbles

FOOD PAIRINGS

This Crémant d'Alsace Brut Zéro offers a intense and delicate touch as an accompaniment to all starters and apéritif. With this kind of Haute Couture crémant, you can easily pair it with oysters or sea food.

Type of bottle						Volume (ml)	item code	Bottle barcode		Case barcode	
						750		3545469000019		3545469000163	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	480	8	10							

