



Pierre Sperry - Alsace - Crémant Blanc

Alsace, France

PRESENTATION

Fresh and elegant, Crémant d'Alsace is developed by secondary fermentation, and predominately made from Pinot Blanc.

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

VARIETALS

Pinot auxerrois 50%, Pinot blanc 50%

12 % 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

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

