



Famille Hauller, L'Ours Brut, AOC Crémant d'Alsace, Blanc

Alsace, France

PRESENTATION

This Crémant, L'Ours Brut, is an original creation from our family. An emblematic symbol of our village, the Bear is now featured on our bottles in tribute to this beautiful legend!

TERROIR

Calcareous

IN THE VINEYARD

Organic viticulture involves strengthening the natural resistance of plants, supporting natural cycles, and reactivating soil life. It notably prohibits the use of any synthetic phytopharmaceutical molecules.

WINEMAKING

Produced using the traditional method, the second fermentation takes place in the bottle. 12 months of aging on slats before release.

12 % VOL.

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

SERVING

Serve chilled between 5° and 7°C

TASTING

A fruitful combination of volume and intensity, this crémant demonstrates a beautiful persistence with delicately fruity notes. It is full, expressive, and also of beautiful intensity.

FOOD PAIRINGS

As an aperitif, or even with a dessert, this crémant can be enjoyed on all special occasions.

Type of bottle						Volume (ml)	item code	Bottle barcode		Case barcode	
crémant Alsace						750		3545460000827		35454600008267	
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	1,5			32	8,3		

