



# Vignobles d'Alsace

BRUNOLAFON  
wine selection



## Alsace, Domaine Charles Frey, Quintessence, AOC Crémant d'Alsace, Effervescent Brut

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

65 hL/ha

### WINEMAKING

This wine comes from a selection of our juices at the pressing level. After fermentation, the wine will be aged in demi-muids for 24 months followed by an ageing in bottle for 24 month «Sur Latte» (in contact with the yeast for complexity).

### VARIETALS

Pinot auxerrois, Pinot blanc, Riesling

### TECHNICAL DATA

Residual Sugar: 1.5 g/l

12 % VOL.

### SERVING

Serve between 8 to 10 °c (46 to 50°F)

### AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

### TASTING

Its aging 24 months in barrels of 500L, followed by 24 months on the lees we offer a vinous crémant, slightly woody, accompanied by a complex bubble finesse and persistent.

### FOOD PAIRINGS

Crémant d'Alsace is ideal as an aperitif, alone or on appetizers. It shines at the table, especially with seafood, salmon, crustaceans, combining harmoniously with most desserts and still majestically crowning a meal.



### Bruno Lafon Selection

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

