



# Alsace, Domaine Charles Frey, AOC Crémant d'Alsace, Effervescent Extra 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

# WINEMAKING

Traditional method with second fermentation in bottle. Ageing in bottle during at least 30 months «Sur Latte» (in contact with the yeast for complexity).

**TECHNICAL DATA** 

Residual Sugar: 3 g/l

Pinot auxerrois, Pinot blanc, Riesling

# 12 % VOL.

## **SERVING**

Serve between 8 to 10 °c (46 to 50°F)

# AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

### **TASTING**

A well balanced sparkling wine - fresh and lively, with elegant white ripe fruit aromas, nuts, toasty bread and soft spices. The mouth has lively, vivacious and exuberant character with elegance and

# **FOOD PAIRINGS**

Ideal to drinks with friends as an aperitif, cocktail and garden parties, informal fish and seafood dinners, "nouvelle cuisine" surprises...







