



CREMANT RIESLING

APPELLATION AOC : APPELLATION CRÉMANT D'ALSACE CONTROLÉE

ORIGIN OF THE GRAPES: VINEYARD OF THE FREY-SOHLER FAMILY

FRENCH VOGUE: This sparkling wine remind us the French life style: lightness and cheerfulness!

PRIZE LIST : Gold medal at the competition of the best sparkling wines of the world in 2007!

One Star in the Guide Hachette des Vins de France 2008

Two stars in the Guide Hachette des Vins de France 2009

Guide Bettane et Desseauve

This vintage : Sigillé Saint Etienne Brotherhood



GRAPE VARIETY: Riesling

VINIFICATION : for 100 liters Crémant, we need 150kg Riesling grapes to make this Crémant.

First fermentation in vat (alc

Second fermentation in bottle

Riddling on gyropalets

Disgorging after 15 months storage on lies

DESCRIPTION : Alc. vol : 12%

Residual sugar : approximatly 9g/ litre

Supression at 20°C : 6 Bar



TASTING: a fine stream of bubbles rising throught a slim glass of shimmering pale gold
Floral, delicacy, suppleness and balance
Lively and fruity, full of elegance and nobility

IMPROVEMENT : This Crémant is preferably enjoyed young, but can be kept several years

CULINAR ADVICES: This Crémant makes a refined aperitif and an ideal cocktail or reception drink. Fresh and discreetly fruity, it also provides the inspiration for a host of gastronomic partnerships throughout a meal, from cold or warm starters, via seafood, white meats and game, to dessert.

