

## Crémant d'Alsace - Rosé AOP CREMANT D'ALSACE



### VITICULTURE & TERROIR

Domaine Rieflé-Landmann's vineyard is divided into more than 80 plots spread over Pfaffenheim, Rouffach, Soultzmatt and Westhalten in the AOP Alsace.

Our Crémant blocks are generally located on deep, predominantly sedimentary loess soils which produce very ripe grapes.

### WINEMAKING

**Harvest:** by hand

The fermentation was conducted with natural and genuine yeasts in stainless steel tanks to respect the delicate fruitiness of the wine.

The second fermentation and aging in the bottle, took about 18 months before disgorgement.

1+1 cork.

### TASTING

It is generous on the palate, with fine bubbles and a sugar dosage which remains discreet.

**NOSE :** This wine displays delicate hints of red berries and fruits.

**PALATE :** Elegant, fruit hints, enhanced by its beautiful tiny bubbles

### FOOD MATCHES

An excellent apéritif wine that can also be served with red fruits dessert.

### TECHNICAL INFORMATION

**Grape :** PINOT NOIR

**Serving temperature :** 8 to 10°C

**Alcohol :** 12,5°

**R. Sugar :** 13 g/l

**Acidity :** 5 g/l (en tartrique)

**Aging :** 3 to 5 years

### REWARDS & RATINGS

Wine Enthusiast 2016 - Crémant d'Alsace brut Rosé N/M **89/100**

Wine Spectator 2016 - Crémant d'Alsace brut Rosé N/M **87/100**

Wine Enthusiast 2015 - Crémant d'Alsace brut Rosé N/M **90/100**

