

## Crémant d'Alsace Brut $\phi$ formula 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 corks

### TASTING

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

**APPEARANCE :** Gold colour, fine bead, silver highlights.

**NOSE :** Expressive, fruity, apple and peach aromas.

**PALATE :** Elegant, fruit hints, round.

### FOOD MATCHES

An excellent apéritif wine that can also be served with a meal.

### TECHNICAL INFORMATION

**Grape :** PINOT BLANC/ AUXERROIS/  
PINOT GRIS/CHARDONNAY

**Serving temperature :** 10 à 12°C

**Alcohol :** 12,5°

**R. Sugar :** 3 g/l

**Acidity :** 6,4 g/l (tart)

**Aging :** 3 to 5 years

### REWARDS & RATINGS

Wine Enthusiast 2018 - Crémant d'Alsace Brut formula N/M **92/100**

Le Point 2018 - Crémant d'Alsace Brut formula N/M **15/20**

VINOUS 2017 - Crémant d'Alsace Brut N/M **92/100**

