

LES CREMANTS

# Crémant d'Alsace Brut

## 1698

### GENERAL INFORMATION

Elaborated on plot selection, the Crémant d'Alsace 1698 is composed of Chardonnay grapes (clones originating from Burgundy) harvested in the Bollenberg and nearby villages, where the soils are very complex and deep, with a high percentage of clay and sandstone screes, benefiting from South or Southeast exposure.



### VINIFICATION

The grapes have been carefully selected on the best parcels of our vineyard. Proceeding from vines harvested by hand, these grapes present a high level of sugar, combined with a good acidity, the sign of a great Crémant d'Alsace. After a traditional vinification, the wine has been aged in oak barrels for 10 months with lees stirring in the early stage. The barrels used, made with French oak, are on average 6 years old and present a fine grain and a medium up to strong heating.

### VINTAGE 2016

Vintage with a relatively mild winter, hot and sunny summer and then a cool autumn to reach the maturity of the grapes intended for the production of still wines in mid-September.

### TASTING NOTES

It has a brilliant gold color. The refined nose develops fresh aromas of white peach and bergamot subtly enhanced by toasted notes. It distinguished itself step by step during tasting: fresh and creamy mouth, roundness delicately intensified by vanilla hints and well balanced by slightly acidulous freshness.

Aging capacity: Enjoy it now or keep it up to 3 years.  
Temperature of service: 7-8°C

### FOOD & WINE PAIRING

It accompanies perfectly great moments (jacket, aperitif), and will also magnify shellfish, seafood platters as well as fine fruit desserts.

### TECHNICAL ANALYSIS

Alcohol: 11.85% alc./vol.  
Residual Sugar: 7.2g/L  
Total Acidity  $-H_2SO_4$ : 4.20g/L

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