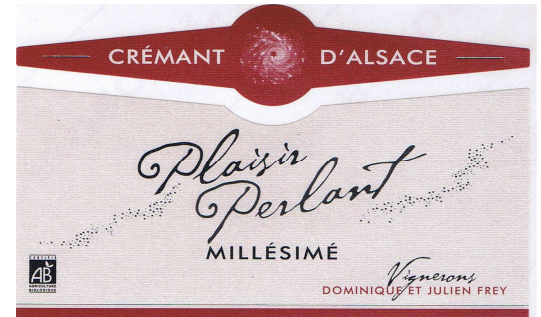

AOC Crémant d'Alsace

Crémant d'Alsace Extra Brut " Plaisir Perlant "

Domaine Frey Charles et Dominique



Awards :

Sélection Guide Gilbert & Gaillard

Origins:

- **Grape varieties:** Pinot Noir 60 %, Auxerrois 30 %, Pinot Gris 10 %
- **Terroir:** Granitic sand and silt
- **Pruning:** Guyot double
- **Yield:** 60 hl/ha

Vinification:

Pressing of complete bunches, indigenous yeasts, 4 weeks fermentation

Ageing:

6 months on fine lees (half in inox tank, half in barrel).
No malolactic fermentation
18 months horizontal storage on laths.

Tasting notes:

Fresh and slightly wooded nose, elegant and fine bubbles. Expresses all the flavors of a great wine on palate.

Ageing potential:

Can be kept 3 to 5 years.

Gastronomy:

Serving temperature of 8-10 °C.

It can be served from the aperitif to the end of the meal.

