

DOMAINE DU MOULIN DE DUSENBACH®



FINE WINES AND CRÉMANT FROM ALSACE

The Crémant from Alsace

CRÉMANT BRUT TRADITION

Refined and elegant, the Crémant Brut is made accordingly to the „Méthode Traditionnelle“, and follows strict regulations. The Crémant from Alsace makes its unforgettable mark to all celebrations.

TERROIR : clay-limestone, sand
GRAPE VARIETAL : 30 % Pinot Blanc - 40 % Pinot Auxerrois - 30 % Pinot Noir
HARVEST : only manual

COLOR : white
TYPE : dry wine

AVERAGE PLANTING DENSITY : 4800 vines/ha
AVERAGE AGE OF THE VINES : over 25 years
MATURING OF WINE : on laths during minimum 12 months
KEEPING : 3 to 5 years

TASTING COMMENTS : Full-bodied and fresh mouth, very aromatic.
Very fine bubbles.

VINIFICATION : Pressuring of the entire grapes with qualitative fractionation of the juices. Fermentation with controlled temperature.
„Prise de Mousse“ according to the Champenoise method.
Discharging with moderated dosage.

FOOD AND WINE MATCHING : Refined aperitif, but can be also appreciated with a fish choucroute, or with desserts like cheesecake for instance.

TO BE SERVED : 5-7°C
TOTAL ACIDITY: 7.8 g/l
PH : 3.16
RESIDUAL SUGAR : 8.2 g/l
ALCOHOL CONTENT : 12.27 % Vol.
PRESSION AT 20°C : 6.6 Bar

