

BERNHARD & REIBEL

CRÉMANT D'ALSACE

Alsace , France



Availability 13133224

Human Pierre Bernhard

Millésime N.M.

Appellation Crémant d'Alsace AOC

Sols Gravel

Altitude Des Vignes 200 meters above sea level

Orientation Plain

Cépages 80 % Chardonnay 20 % Pinot Noir

Viticulture Certified Organic

Palissage Guyot double

Pi/Hect 5 000 ft/ha

HI/Hect 70 hl/ha

Vendanges Hand harvested

Vinification Traditional method

Levures Indigenous

Élevage On slats minimum 1 an

Volume D'alcool 13% alc./vol.

Sulfites 85 mg/l

Sucre Résiduel 4.1 g/l

Acidité Totale 4.25 g/l

Color Bright red

Degustation Nose of cherry and blackberry in the presence of light bubbles, fresh and delicate mouth, the aromas of cherry and red berries are dominant for this crémant

Temperature Of Service 8-10 °C

BOIRES
