

# Les Crémants d'Alsace

## Crémant d'Alsace Rosé



### ■ Tasting notes

With its lovely pink colour and its refined bubbles, this **Wolfberger Crémant d'Alsace Rosé** shows all the characteristics of the Pinot Noir variety: an expressive bouquet of red fruits, mixed with crushed strawberries, raspberries and delicate notes of cherries. On the palate, the sparkle is creamy and brings some softness with a hint of freshness of the acidulous red berries.

- Tasting Temperature : 7 - 8°C

### ■ Food & wine matching

Ideal as aperitif and with a buffet, it can also be enjoyed when served with red-fruit desserts, cherry clafoutis, red fruit soup and raspberry tarts.

### ■ Technical analysis

Alcohol :	12.5 % vol.
Residual Sugar :	9.0 g/L
Total acidity H <sub>2</sub> SO <sub>4</sub> :	4.3 g/L

### ■ Packaging

- 528 bottles / pal VMF
- 44 cases
- 4 layers of 11 cases /12 bot. 75 cl

### ■ Address

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