

## Wolfberger Cremant d'Alsace Rose Brut

### Wolfberger

#### France - Alsace

The wines from Alsace date back to 589 A.D., but Cremant d'Alsace has more recent beginnings, starting in 1900. Dopff au Moulin (founded in 1574) was the first to produce Cremant d'Alsace in the Method Champenoise style. Cremant d'Alsace received AOC status for sparkling wine in 1976. Two types of Cremant are produced today, resulting in about 2.5 million+ cases of Cremant d'Alsace production annually:

- Cremant d'Alsace, Brut – represents the majority of Cremant d' Alsace production.  
Uses Pinot Blanc, Pinot Gris, Pinot Noir, Riesling, Auxerrois, and Chardonnay.
- Cremant d'Alsace, Brut Rosé – much rarer, as it is 100% Pinot Noir only.

Wolfberger's Cremant d'Alsace Rose Brut displays a lovely delicate salmon color with active, small bubbles. Round and full-bodied, this Cremant Rose displays beautiful watermelon and strawberry aromas cascading in a smooth finish. A minimum of 15 months bottle aging before disgorging ensures ripeness.

### Specifications

|                     |                                                                                                                                                                                                                                                                                                      |
|---------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Varietals</b>    | 100 % Pinot Noir                                                                                                                                                                                                                                                                                     |
| <b>Vinification</b> | Grapes are harvested in early Fall. Gentle pressing of whole grapes is followed by temperature controlled fermentation in stainless steel tanks. After bottling, bottle fermentation takes place in cellars at 12 degrees C. A minimum of 15 months bottle aging before disgorging ensures ripeness. |



### Codes, Weights and Measures

|                      |                              |
|----------------------|------------------------------|
| <b>UPC</b>           | 7 84585 00366 2              |
| <b>Units/Case</b>    | 12                           |
| <b>Unit Size</b>     | 750 mL                       |
| <b>Container</b>     | bottle                       |
| <b>SCC</b>           | 1 07 84585 00366 9           |
| <b>Case Weight</b>   | 42                           |
| <b>Cases/Pallet</b>  | 64                           |
| <b>Layers/Pallet</b> | 16                           |
| <b>ABV</b>           | 12.00%                       |
| <b>SRP</b>           | \$ 30.99 USD<br>750mL Bottle |

### Reviews and News

NV Wolfberger Crémant d'Alsace Rosé Brut - 90+ PTS - IWR

|                                                             |
|-------------------------------------------------------------|
| NV Wolfberger Crémant d'Alsace Rosé Brut - 90 PTS - WE      |
| NV Wolfberger Crémant d'Alsace Rosé Brut - 89 PTS - WE 2017 |
| NV Wolfberger Crémant d'Alsace Rosé Brut - 89 PTS - WE      |
| NV Wolfberger Crémant d'Alsace Rosé Brut - 89 PTS - BTI     |
| NV Wolfberger Crémant d'Alsace Brut Rosé - 89 PTS - IWINE   |
| NV Wolfberger Crémant d'Alsace Brut Rosé - 89 PTS - IWINE   |