

Wolfberger Cremant d'Alsace Chardonnay

Wolfberger

France - Alsace - Cremant d'Alsace

Adorned with a beautiful dress of a brilliant golden yellow with green tints characteristic of the Chardonnay grape, this creamy reveals a fine and elegant cord of foam. The nose is expressive with light notes of toasted brioche. After a frank attack, the mouth is fresh thanks to a good balance sugar-acid. The feeling of fullness is supported by elegant flavors of almond and vanilla.



Specifications

Appellation	Cremant d'Alsace
Wine Type	Sparkling
Varietals	100% Chardonnay
Age of Vines	Average 15 years
Agricultural Practices	Sustainable
Soil type	Marl Limestone
Vinification	The base wine is vinified in stainless steel tanks and then it is bottled and aged for 30 months on the lees. This is a traditional method Crémant (method Champenoise).
Pairings	Elegant as an aperitif and pleasant on sweet desserts, this crémant will seduce lovers of high expression wines.

Codes, Weights and Measures

UPC	7 84585 02904 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02904 1
Case Weight	42
Cases/Pallet	44
Layers/Pallet	11
ABV	12.5%
SRP	\$ 26.99 USD 750mL Bottle

Reviews and News

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