

# ***DOMAINE BOTT FRERES***

## **Crémant d'Alsace Brut Rosé**

*Alsace*

### **Technical information**

**Country:** France  
**Region:** Alsace  
**Appellation:** Alsace  
**Grape Variety :** 100% Pinot Noir  
**Terroir :** Chalky soil  
**Age of the vines :** around 20 years



### **Vinification**

Once the traditional fermentation in casks is completed, a second fermentation is begun. It takes place in the bottle and produces carbon dioxide gas. The confined gas gives sparkle to the wine (this stage is called “sparkling onset”). After an ageing period on slats of 12 months, the bottles are rotated from the horizontal to the vertical position so that the yeast deposit will descend to the neck of the bottle to be removed. After having been frozen, it is ejected by natural pressure. The bottle is then sealed with a wire cap.

### **Tasting notes**

This Rosé Crémant of Alsace is charming and delicate. A dry and gently fruity wine with harmonious foam, it produces notes of red flesh fruits and a finale enhanced by a touch of vanilla flavor.

**Best to drink:**  
2 to 3 years

#### **Wine pairing:**

Perfect for aperitifs, it also goes well with light white meat. Its fruity notes go well with pies and fruit cocktails.