

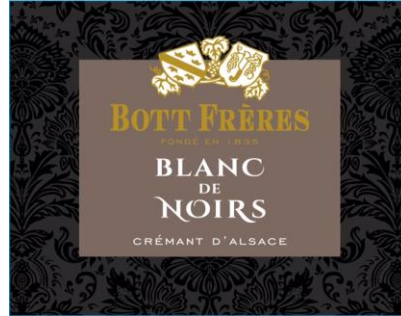
DOMAINE BOTT FRERES

Crémant d'Alsace Blanc de Noirs

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 Pinot Noir is the only grape-variety used to produce this Crémant of Alsace which is both charming and delicate. A dry and gently fruity wine which produces notes of red fruits and a finale that is 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.