

Crémant d'Alsace Blanc de Noirs



90pts Wine Enthusiast



From the Pinot Noir varietal but vinified as a white sparkler. This means that a rapid separation was necessary as well as a particularly soft pressing to avoid any color from the skin in the juice. This sparkler offers all the delicacy of red fruits and flowers with good structure at the mid palate and no tannins.



Always made from the varietals classed AOC Crémant d'Alsace, the Crémant grapes are harvested before the other grapes in order to take advantage of their best balance and harmony. Produced according to the *methode traditionnelle*, Alsace Crémants are racked in a nearly inverted position where they age patiently. Then, after 12 months minimum, they are riddled or turned so that the sediment collects in the neck of the bottles, awaiting disgorgement.



This sparkling wine shows nice white golden and fine bubbles. Fresh grapes and apple on the nose. Good length on the palate and elegant freshness, it shows great harmony.



Ideal as an aperitif, the Crémant Blanc de Noirs also stands out very well at table on a roasted or stuffed poultry, or with a fish in sauce.



Alcohol : 12,05% vol.
Residual Sugar : 6 g/l
Total Acidity: H₂SO₄ : 4,11 g/l

Temperature of service: 7-8 C°

Aging potential

Enjoy it now or keep it up to 5 years.

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