

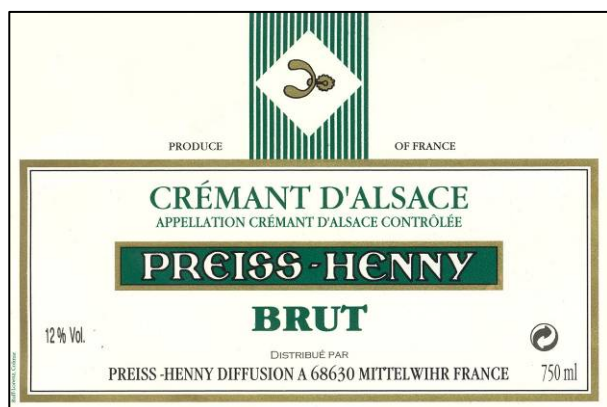
PREISS - HENNY

DIFFUSION
VINS D'ALSACE

F 68630 MITTELWIHR - BP 8

DEPUIS 1535 - VINS FINS D'ALSACE - SÉLECTION D'EAUX-DE-VIE BLANCHES

CRÉMANT D'ALSACE PREISS-HENNY



The appellation Crémant d'Alsace was created in 1976 and laid down rigorous standards under which the wine is produced.

VINIFICATION :

Pressing : limited to give 100 liters of juice from 150kg of grapes (compared with 130kg of grapes for 100 liters of juice for the still Alsace wines)

First fermentation : in classic vats

Second fermentation : in bottle according to the traditional method.

Average storage of 2 years in the bottle before disgorgement.

Remuage : automatic with gyro-palettes

Grape varieties : PINOT BLANC and PINOT AUXERROIS

CHARACTER

Appearance : pale straw in color with a steady stream of pinpoint bubbles

Nose : rich and slightly floral

Taste : dry, full-bodied, elegant sparkling wine with good length and weight .

Alc./vol. : 12% Vol.

Acidity (in H₂SO₄): 6.6 g/l

Sugar content : 6 to 7 g/l

Shelf life : 1 to 5 years

TO SERVE WITH :

Crémant Léon Beyer is a delightfully fresh easy-to-drink sparkling wine, ideal as an aperitif or as a party wine.

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S.A.R.L. au capital de 20.000€
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