

CREMANT BRUT

Jean-Charles

Grape variety :

- 40 % Pinot Blanc
- 30 % Auxerrois
- 15 % Pinot Gris
- 15 % Riesling

Terroir :

Vines are planted in lowlands and on semi-hillsides, on alluvial soil that allows water to filter through while retaining the heat.

Vinification :

Traditional method, with a long, gentle fermentation followed by aging on slath (12 months).

Tasting :

- *Color* : pale yellow, crystal clear with fine bubbles.
- *Nose* : delicate and subtle aromas that blend floral and fruity notes such as peach and apricot.
- *Taste* : this Crémant has an elegant effervescence with very fine and persistent bubbles. With a straightforward attack, it has a good balance full of roundness and aromas : white peach and hints of hazelnuts can be found.

Our advice :

The RUHLMANN Crémant Brut is a refined aperitif and ideal cocktail wine. Its discreetly fruity freshness will also enhance gastronomic encounters throughout a meal, from foie gras to seafood, poultry to desserts.

Service :

Serve chilled, between 6 to 8°C (43-46°F)

Ageing :

Up to 5 years

