



Cremant D'alsace | Alsace | France

## Anne de Laweiss Cremant D' Alsace Brut



<b>VINTAGE</b>	NV
<b>GRAPE VARIETY</b>	Pinot Blanc, Pinot Auxerrois and Pinot Gris.
<b>APPELLATION</b>	Cremant D'alsace
<b>HARVEST</b>	-
<b>VINIFICATION</b>	-
<b>ANALYSIS</b>	Alcohol: 13,5%
<b>AGEING</b>	The minimum ageing on slats is 12 months, but here we increase it to 18 months in order to offer an elegant aromatic complexity.
<b>TASTING NOTES</b>	<p>The color is a pretty pale yellow; and is adorned with lively and very fine bubbles.</p> <p>The nose is open, on white flowers, brioche, candied citrus fruits.</p> <p>The palate presents a very beautiful balance: the wine, with a low dosage, is naturally round thanks to prolonged ageing on slats. The palate is very fresh, tense. The whole, very elegant, leaves a delicately thirst-quenching impression.</p>
<b>RATINGS</b>	-
<b>CERTIFIED</b>	Conventional

### TECHNICAL SHEET