



Domäne
J E A N - M A R C
BERNHARD

CRÉMANT D'ALSACE Brut Rosé

GROUND :

Sandy.

GRAPE-VARIETY :

100 % Pinot noir.

WINE-HARVEST :

By hand.

WINE-MAKING :

Traditional champagne method : second fermentation in bottles. No malolactic fermentation.

BOTTLE AGEING :

2 to 3 years.

WINE TASTING :

Clear pink colour, brilliant, expressive nose of red fruits, sherry, strawberries, fine bubbles. In the mouth it is light and fresh.

EXAMPLES OF COURSES :

Delicatessen, aperitive.