

charlotte et antoine
KREYDENWEISS



Name of the wine :	Lune à Boire – Bulle – L.BU20
Appellation :	Crémant d'Alsace
Type of wine :	White sparkling wine - Brut Nature
Variety :	Pinot Blanc, Pinot Auxerrois, Chardonnay, 80% 2019 and 20% reserve wine.
Type of soil:	Blend of Alsatian terroirs
Vineyard :	From our purchases of grapes from partner winegrowers with the same philosophy as ours.
Certification :	Organic farming by Ecocert
Production :	14 195 bottles
Vinification :	Slow pressing of whole bunches, alcoholic and malolactic fermentation with indigenous yeasts, ageing on lees in oak foudres for one year before bottling for the second fermentation/ Ageing on the lees in bottle for 24 months. Wine without added sulphites.
Analysis :	12 % alcohol, 2,9 g/l residual sugar, 7,2 g/l total acidity in tartaric acid
Tasting note :	A fine and delicate bubble, well balanced. A fresh and harmonious palate with aromas of ripe fruit.
Pairings :	Aperitif, oysters
Conservation :	In the cellar between 10 and 15°C
Tasting :	8-10 °C
Ageing potential :	To drink. Potential 5 years