



MARC KREYDENWEISS

BLEND :	80% 2017 and 20% reserve wine
NAME OF THE WINE :	Crémant d'Alsace Brut Nature
APPELLATION :	Crémant d'Alsace
COLOUR :	White
VARIETY :	Pinot Blanc, Pinot Auxerrois, Chardonnay
TYPE OF SOIL :	Silty clay
ORIENTATION :	Various
ALTITUDE :	200-300m
AGE OF THE VINES :	20 to 40 years
PLANT DENSITY :	5000 vines/ha
VINEYARD :	The vines are worked according to the principles of biodynamics, with respect for biodiversity.
CERTIFICATION :	Organic farming by Ecocert
SURFACE :	1,50 hectares
PRODUCTION :	13 381 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 18 months. Wine without added sulfur.
ANALYSIS :	12,5 % alcohol, 1,9 g/l residual sugar, 7,4 g/l total acidity in tartaric acid
TYPE OF WINE :	Sparkling wine
LABEL ARTIST :	Klaus Puth
TASTING NOTE :	A fine and delicate bubble. The mouth reveals aromas of ripe and open fruit, harmonious on the palate.
PAIRINGS :	Aperitif, oysters
CONSERVATION :	In the cellar between 10 and 15°C
TASTING :	8-10 °C
AGEING POTENTIAL :	To drink. Potential 5 years

