



21a Rue de Bergholtz-Zell - 68500 BERGHOLTZ ☎ 03 89 76 13 87

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## Crémant **BRUT**

Cuvée de la Cave Dimière

*On the palate, the attack is straightforward. The mouthfeel is fresh and balanced, with subtle, well-integrated acidity!*

### Dégustation

*It has a beautiful, bright, straw-yellow colour with a lovely collar and fine, lively bubbles that form a persistent mousse. This Crémant has a fresh, delicate and subtly fruity nose with aromas of apple and pear, as well as hints of toast, minerals and white flowers. It has a clean attack on the palate. It is a refreshing, well-structured Crémant with good length.*

### Aspect Technique

Grape varieties: Pinot Blanc (10%), Pinot Auxerrois (60%), Pinot Gris (20%) and Pinot Noir (10%)

Residual sugar: 3.50 g/l

Alcohol: 12.59%

Acidity: 2.84 g/l in H<sub>2</sub>SO<sub>4</sub>

Appellation: A.O.C Crémant d'Alsace

Terroir: Clayey-calcareous soil.

Exposure: South-east. On hillsides. Influence of a microclimate.

Harvest: Manual, in accordance with the strict Crémant d'Alsace regulations.

Vinification: Our Crémant d'Alsace is made using a blend of Pinot Blanc, Pinot Auxerrois, Pinot Gris and Pinot Noir grapes. These varieties complement each other harmoniously. Pinot Blanc brings freshness, liveliness and delicacy. Pinot Gris offers suppleness, roundness and bouquet. Pinot Noir provides body, structure and backbone. Following traditional spontaneous alcoholic fermentation, the second fermentation takes place in the bottle according to the traditional method. Slow ageing on the lees gives the Crémant its extremely refined aromas.

Rudolf Steiner method. Biodynamic since 1969. DEMETER certified. ECOCERT FR-BIO-01 certified.

Serve Crémant d'Alsace between 6 and 8°C

*This Crémant is the perfect aperitif and, thanks to its body and structure, it can also accompany a meal.*



*Vins Eugène Meyer*

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