



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

www.eugene-meyer.fr



Crémant **ROSÉ BRUT**

Cuvée de la Cave Dimière

A sparkling and delicate rosé!

Dégustation

It has a bright raspberry pink color with a beautiful collar and numerous strings of regular, fine bubbles. The nose is delicate with aromas of fresh, ripe red fruits such as strawberry, redcurrant and raspberry, as well as notes of buttered brioche and breadcrumbs.

On the palate, it is fresh and supple with consistent fruity aromas of ripe red fruits.

This is a wine with a beautiful structure, which, when combined with its roundness, gives it good length.

Technical specifications:

Grape variety: Pinot Noir

Residual sugar: 3.95 g/l

Alcohol: 12.47%

Acidity: 2.96 g/l in H₂SO₄

Appellation: Crémant d'Alsace AOC

Terroir: Siliceous clay-limestone soil.

Exposure: south-east. On hillsides. Benefit of a microclimate. Harvest: Manual, in accordance with the strict regulations governing Crémant d'Alsace production.

Vinification: Crémant d'Alsace Rosé is made from Pinot Noir grapes. Following traditional spontaneous alcoholic fermentation, the second fermentation takes place in the bottle using the traditional method. Slow ageing on the lees gives the Crémant its extremely delicate aromas.

Rudolf Steiner method. Biodynamic since 1969. DEMETER certified.

ECOCERT FR-BIO-01 certified.



Vins Eugène Meyer

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Serve Crémant d'Alsace chilled between 5 and 7°C for special occasions, as an aperitif, after dinner, at receptions or in cocktails.

