

Crémant d'Alsace Rosé Brut Ruhlmann

WINEMAKER

André Ruhlmann

WINERY

Ruhlmann

APPELLATION

Crémant d'Alsace Rosé

REGION

Alsace

GRAPE VARIETAL

100% Pinot Noir

TERROIR

These vines grow on a soil rich in clay and limestone, planted over the mid-hillsides with very deep rooting. To enhance the structure of the soil and ensure strength and vigor of the vines, every second line is planted with grass.

CULTURE & VINIFICATION

Light skin maceration following by the traditional method used by champagne makers: a long, steady process of fermentation to build effervescence and a geing on laths.

TASTING NOTES

Eye: pale pink, with fine bubbles.

Nose : a hint of berries with light citrus notes

Palate : citrus freshness, red fruits aromas and wild strawberry. An elegant wine with fine persistent bubbles, full and harmonious with great length.

FOOD PAIRING

The Crémant Brut Rose RUHLMANN is a sophisticated apéritif and an ideal cocktail. It is also delightful with desserts.

TEMPERATURE

Serve chilled, between 6-8°C (43-47°F)

TECHNICALS

Alcohol: 12%, Total acidity: 3,43 g/l, PH: 3.22,
Residual Sugar: 9g/l



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