

# Crémant d'Alsace Brut Ruhlmann

92<sup>pts</sup>  WINE ENTHUSIAST



**WINEMAKER**

André Ruhlmann

**WINERY**

Ruhlmann

**APPELLATION**

Crémant d'Alsace

**REGION**

Alsace

**GRAPE VARIETAL**

60% Pinot Blanc, 20% Auxerrois, 10% Pinot Gris, 10% Riesling

**TERROIR**

These vines are planted in alluvial soils on a plain at the foot of the hills which allow water to percolate but still retain heat.

**CULTURE & VINIFICATION**

The traditional method which is the same as that of champagne makers; a long, steady process of fermentation to build effervescence, followed by aging on lees.

**TASTING NOTES**

Eye: pale, clear yellow, with fine bubbles.  
Nose : fine, subtle aromas, blending with floral and fruity notes of white peaches and apricots.  
Palate : an elegant, long-lasting sparkle of very fine bubbles characterize this Crémant; a positive attack, developing in the mouth a roundness full of flavor; peach once more, with hints of hazelnut.

**FOOD PAIRING**

The Crémant Brut RÜHLMANN is a sophisticated apéritif and an ideal cocktail. Its subtle fruity freshness enhances the gastronomic experience throughout a meal, from foie gras to seafood, poultry to desserts.

**TEMPERATURE**

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

**TECHNICALS**

Alcohol: 12.5%, Total Acidity: 5.11 g/l, PH: 3.22, Residual Sugar: 5.9 g/l

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