

MARIE & CECILE ALBRECHT - BLEGER



CRÉMANT D'ALSACE

Une famille pionnière du Crémant d'Alsace

Marie et Cecile Albrecht – Bleger Rose Reserve

Grape: Pinot Noir

Vinification: It is made in the traditional method of Crémant d'Alsace from Pinot Noir grapes. They come from Orschwihr and a clay limestone subsoil. The grapes are hand-picked and we only use the first juices of the pressing. Quite unique, our Crémant goes through malolactic.

Alcohol: 12.5% Vol.

Character & Pairing: Beautiful rose with brilliant color and fine persistent foam. Red fruit scented nose. In the mouth, the sparkling wine is very elegant and well balanced, making it an ideal aperitif.

'VINEYARD TO MARKET' DIRECT SALES

