

France, AOC Crémant d'Alsace
**WOLFBERGER CRÉMANT D'ALSACE
BRUT**



"The bubbly classics are born through bottle fermentation"

Story Wolfberger produces all types of wines in the area, but the winery is particularly well-known for their Crémantes, sparkling wines produced using the bottle fermentation process. Wolfberger was one of the creators of this new typification in 1976. Crémant d'Alsace is often made from Pinot Blanc grapes, but also from Pinot Gris, Pinot Noir, Riesling, Auxerrois and Chardonnay grapes, either together or on their own.

Producer Wolfberger is an over-century-old cooperative and one of the largest wine producers in France, being the largest in Alsace. It comprises 450 growers who harvest their grapes from 13,000 plots, covering an area of 1,200 hectares. Wolfberger's wines represent the entire spectrum of Alsace wines, encompassing all the region's grape varieties and a significant number of Grand Cru vineyards. Innovation, research, dedicated stakeholders, and modern equipment ensure high quality, whether it's white wine, red wine, or Crémant produced using the traditional bottle fermentation method. Wolfberger's production is thoroughly certified, and sustainability is a guiding principle of the company (AgriConfiance®). Some of their wines are certified organic or biodynamic.

COLOR Straw yellow

AROMA Freshly fruity on the nose, with notes of ripe citrus, light minerals and flowers

TASTE Extra dry, purely fruity, notes of citrus, notes of yellow plum and freshly acidic

TIPS FOR USE A versatile sparkling wine that is well-suited as an aperitif, for fish, for white meat and, in French style, even for dessert.



WINE TYPE	Sparkling Wines	PACKAGE SIZE	6 bottle(s)
GRAPES	Riesling Pinot Blanc Pinot Auxerrois Pinot Gris	BOTTLE CLOSING	Natural cork
MANUFACTURER	Wolfberger	BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	12%	PRODUCT NUMBER	146000
SUGAR CONTENT	7 g/l		

AVAILABLE FROM FOLLOWING WHOLESALERS

