

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



"Pinot Noir with the bottle fermentation method"

Story Wolfberger produces all types of wine in the area, but the winery is particularly well-known for their Crémantes, sparkling wines produced using the traditional bottle fermentation process. Wolfberger was one of the creators of this new typification in 1976. It says something about the producer's ambition, that the Wolfberger Crémant d'Alsace Rosé Brut has been allowed to mature in cellars for at least 16 months instead of the twelve months required by the regulations in the area. Only Pinot Noir grapes may be used in the preparation of Crémant d'Alsace Rosé.

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 Salmon red

AROMA The scent is reminiscent of cherries, raspberries, strawberries, rosehip and redcurrant

TASTE Dry, gently acidic, notes of berries, rhubarb and mildly spicy notes

TIPS FOR USE An enjoyable social wine, an elegant aperitif, a tasty salad wine and a good companion for berries and fruit.



WINE TYPE	Sparkling Wines	PACKAGE SIZE	6 bottle(s)
GRAPES	Pinot Noir 100%	BOTTLE CLOSING	Natural cork
MANUFACTURER	Wolfberger	BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	12%	PRODUCT NUMBER	146027
SUGAR CONTENT	7 g/l		

