

France, AOC Crémant d'Alsace | 2018

# WOLFBERGER CRÉMANT D'ALSACE CHARDONNAY ÉLEVÉ EN FÛT DE CHÊNE



"A quality toasting wine"

**Story** This sparkling wine is made exclusively from Chardonnay grapes using the traditional bottled fermentation method, fermentation and maturation in oak casks give it vinous quality and texture, a long 36-month maturation add multidimensionality and, above all, it is harvested earlier than the other grapes, which adds fresh acidity. This wine proudly carries the winner's cape and stands out as the connoisseur's choice. Price-conscious, this Crémant d'Alsace offers a daring ride for all the money.

**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** Light golden yellow

**AROMA** The scent is reminiscent of white peaches, pear, citrus, cream, mildly baked with notes of ripe yellow apple

**TASTE** Dry, freshly acidic, notes of ripe apple, lightly herbal with mineral notes. Velvety, elegant, well-balanced with long taste

**TIPS FOR USE** An excellent aperitif. A quality toasting wine, a tasty social wine, a good partner for fish and shellfish, for pesto pasta and savoury snacks.



<b>WINE TYPE</b>	Sparkling Wines	<b>PACKAGE SIZE</b>	6 bottle(s)
<b>GRAPES</b>	Chardonnay 100%	<b>BOTTLE CLOSING</b>	Natural cork
<b>MANUFACTURER</b>	Wolfberger	<b>BOTTLE SIZE</b>	0,75 l
<b>ALCOHOL CONTENT</b>	12%	<b>PRODUCT NUMBER</b>	146096
<b>SUGAR CONTENT</b>	6 g/l		

