



ORGANIC



THE VINEYARD

Domaine's name	Bernhard-Reibel
Area	Alsace - France
Information about the vineyard (certification, location and short presentation)	

Located in the heart of Alsace, in Châtenois, the 23ha of the domain Bernhard-Reibel is in organic viticulture since 2001. Respect of the soil, mastered yields, manual harvest, vinification and aging adapted for each terroir are the key to reveal the freshness, the complexity and the personality of our wines.

THE WINE

Geographical situation	Alsace - France
Appellation	Crémant of Alsace
Denomination	AOP Crémant of Alsace
Color	Sparkling white wine
Vintage	-
Grape variety	Chardonnay & Pinot Noir
Alcohol (%)	13%
Content (CL)	75cl
Residual sugar (g/L)	5g/l
Total acidity (g/L)	6g/l

DESCRIPTION OF WINE

Wine terroir

Ground	Gravelly soil with shingles and sand
Vines age	20 years old

Tasting and conception

Service temperature	Between 9°C and 11°C	Ageing potential	3-5 years
Appearance	Pale yellow with fine lines of bubbles. Really bright		
Nose	Fresh, floral, fruits well matured and a touch of agrums.		

Palate Crisp, smooth and light. Really fine bubbles. Aromas of fruits well matured and delicate flowers.

Taste experience

Intensity :	Light		Powerfull
Sweetness :	Dry		Sweet

A word from the winemaker :

This Crémant was elaborated with a strong interest in accompanying all your events and your occasions to celebrate. With his clear refreshing character and his really fines aromas of flowers and fruits well matured, this wine can be served for your aperitives and even on different dishes like fishes(salmon, cod,red mullet) or white meat.