

VOL ENCHANTÉ

ORGANIC BRUT CREMANT D'ALSACE

Origin

Coming from our hillside vineyards on the famous geological fault of Ribeauville. The organic vines are managed in complete respect of farming certified by Ecocert and the whole of the vineyards are under grass & select vegetation which helps maintain the ecosystem's natural balance.

Vinification

Harvested only by hand our selected grapes of Chardonnay, Pinot Gris, Pinot Blanc and Pinot Auxerrois are slowly fermented at between 22-23.5* C for 3-5 weeks then spends 3 months on fine lees. Bottling for the second fermentation in the bottle is aged at least 12 months minimum before disgorgement.

Tasting Note

Fresh and elegant, this well-balanced Cremant offers delicate bubbles with a touch of stone fruit and citrus aromas complemented by dry notes of creamy butter pastry.

Should be drunk like any other sparkling wine, as a matchless aperitif, or wonderful throughout any meal, but particularly suited for shellfish

Technical Notes

Alcohol: 12%
Residual Sugar: 9.2 g/L
Total Acidity: 3.65 g/L



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