

VOL ENCHANTÉ

ROSE BRUT CREMANT D'ALSACE

Origin

From our hillside vineyards of Ribeauville that offer a mosaic of terroirs of unique character. All the vineyards are managed under sustainable farming at HEV level 3 certified.

Vinification

Low yields manually harvested of 100% Pinot Noir, the grapes go to direct pressing to obtain the right salmon-like colour and complex fruit nuances associated with this brut style. Produced "Methode Traditionnelle", the second fermentation in the bottle ages at least 12 months before disgorgement.

Tasting Note

Aromatic notes of Cox Orange Pippin like apples that fill the nose. The palate brings in riper more generous fruit in a heady stream of bubbles that invites a second glass.

Perfect as an aperitif or reception drink, and versatile to be served with cold buffet, salads, sushi, poultry and lighter berry style desserts

Technical Notes

Alcohol: 12%

Residual Sugar: 9 g/L

Total Acidity: 5.40 g/L



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