



TERROIRS
wine export

General information about Crémant from Alsace : As of the end of the 19th century, several Alsace wine-makers produced sparkling wines using the traditional method. This know-how developed up until the official recognition of the protected designation of origin AOC Crémant d'Alsace in 1976.

DOMAINE SPECHT

White Crémant (sparkling wine)



TECHNICAL ANALYSIS

ABV: 12%

Grape varieties : Pinot blanc, Pinot d'Auxerrois

Residual sugars : 5 g/L

Acidity : 6.90 g/L (tartaric acid)

TASTING NOTES

When the bubbles rise to the surface they release aromas of fruits and white flowers. On the palate, it develops a fruity lively feel.

SUGGESTIONS FOR FOOD PAIRING

This Crémant is a classic for every occasion. Served chilled for relaxing appetitif. Perfect for cold or hot starters. Its freshness matches perfectly with seafood and white meats. Perfect pairing with bloomy-rinded cheeses (Brie, Camembert) especially since its fine bubbles abate the dense texture of these cheese in a perfectly-balanced contrast.