Crémant d'Alsace – Zéro Dosage 2020

%alc : 11,12% - SR : 0,8g/L - AT : 5,68g/L (AT) - SO2L : 7mg/L - SO2T : 15mg/L

Tasting

Visual: Deep yellow, golden hues.

Nose: Hazelnut, cinnamon, ripe peach/nectarine, citrus, apple, toasted, licorice.

Palate: Fine bubbles, peach and nectarine. Beautiful ripeness, pineapple and citrus fruit, beautiful tension that brings enormous length to the wine. Great vinosity, all the grape varieties used are present, with a predominance of Riesling. Slightly bitter finish.

Food pairing : Versatile, Crémant d'Alsace zéro dosage 2020 can be drunk as an aperitif, with a main course, cheese or dessert.

Laying down: Great potential thanks to its tension, can still relax before reaching its peak..

