



SAS Weck Clément et fils

2 Place de la Mairie 68420
Guebenschwihr
www.weck.alsace

Tasting

Beautiful necklaces of fine bubbles.

Deep pink, very fruity, aromas of red fruits and crushed strawberries. On the palate, an explosion of red fruit aromas, mineral, fresh, greedy.

Food and wine pairing

Can be drunk at any time of the day, ideal for aperitifs.

Technical characteristics

Alcohol : 11,5% vol

Natural residual sugars: 6 gr

Acidity: 6,1 AT

Terroirs: Marly-limestone soils

Exposure: South, South/East

Culture : High Environmental Value

Cremant sweetness : Brut

Ageing time : 2-3 ans

Appellation : AOC Crémant d'Alsace

Grape variety : Pinot Noir

Harvest : Manual with sorting

Vinification : Fermentation thermo régulée, en cuve inox, élevage sur lies fines

Tasting : 6°C

Tasting comment

A bright colour with a pale pink hue. The notes of white pepper, wild raspberry attract the senses. An elegant and refined bubble, decorates the palate, preserving a structuring freshness, prelude to subtle tannins and a fruity reminiscent of bilberries.

For oriental gastronomy, grilled red meats.



Romain Iltis

best sommelier in France