Wijnfiche

Ehrhart - Pfohl - Brut | Crémant d'Alsace | BIO France (CREMANT) —

Domain

Ehrhart

The vineyards of the Ehrhart André family are located in Wettolsheim province, situated between the castles of Eguisheim and Hohlandsbourg. One has an area of more than 10 hectares of 'Appellation d'Origine Contrôlée' including four hectares in 'Appellation Grands Crus'.

Vinification

The crémant is vinified in the traditional way. Crémant d'Alsace matures at least 9 months sur lattes, this crémant matures for 3 years in the bottle with fermentation residues. 5.4 g / L residual sugar

Taste

This crémant is characterized by its fine pearls and its delicate and harmonious bouquet. It has a light fruity freshness and is full and rich in taste.

Food pairing

Appetizer | Fish - seafood | Aperitif | Cold dish

General information

Type: Sparkling wine
Grape varieties: Auxerrois (50%), Chardonnay (40%), Pinot Noir (10%)
Viticulture: Biodynamic
Storage (years): + 3-5
Serving temperature: 5-7 °C
Taste profile: Light fresh dry

