

AOP Crémant d'Alsace

BLANC DE NOIRS BRUT



KIEFFER

JEAN-CHARLES & GERALD

Manual harvest and pneumatic press. This sparkling wine is vinified following the traditional method with 12 months ageing on lies.

The robe is pale gold with rosé reflections, typical from the Pinot Noir. The nose reveals crisp green apple and peach notes with clove hints. The bubble is fine and the mouth fleshy.

Good company to any festive moment is all you need...

Plots: "Wolfhaus"

Grape varietal: 100% Pinot Noir

Yield: 70 hL/ha

Total acidity: 6,7 g/L

Dosage: 5 g/L (Brut)

Vintage: X

