

Léon Beyer

*Crémant d'Alsace Brut*



The appellation Crémant d'Alsace was created in 1976 and laid down rigorous standards under which the wine is produced.

Pressing: Limited to give 100 liters of juice from 150kg of grapes (compared with 130kg of grapes for 100 liters of juice for the still Alsace wines)

First fermentation: in classic vats

Second fermentation: in bottle according to the traditional method.

Average aging of two years in the bottle before disgorgement.

Remuage: automatic with gyropalettes

Grape varieties : Pinot Blanc and Auxerrois

Alcohol : 12%

Acidity : 6 g/l to 7 g/l

