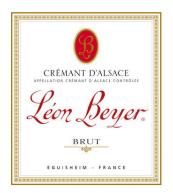
Léon Beyer

Crémant d'Alsace Brut

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%



Banville

www.banvillewine.com

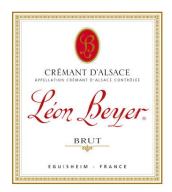
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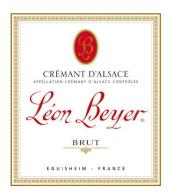
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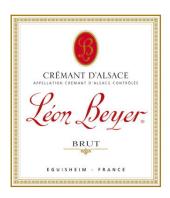
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