



CRÉMANT D'ALSACE

Crémant Grand Prestige Brut Rosé Vintage 2015

Vibrant, fresh, fruity



GETTING TO KNOW THE CRÉMANT GRAND PRESTIGE BRUT ROSÉ VINTAGE 2015



2015



Between 8° and 10°C



Pinot noir

Made with a selection of the finest grapes from predominantly limestone terroirs, including the Vallée Noble, this Crémant Grand Prestige Rosé 2015 is testament to the craftsmanship of our oenologists. This is a rosé made exclusively with Pinot Noir grapes.

Tasting notes

A wonderfully intense pink colour with superb bubbles and an elegant mousse, announcing a vibrant bouquet of raspberry, strawberry and cherry aromas. Beautifully balanced and with a remarkable length of flavour, this rosé combines vibrant freshness with an indulgent fruitiness. As delicious as it is well-balanced, with an explosion of red berry flavours on the palate! This is a rosé made exclusively with Pinot Noir grapes.

Food-wine pairings

Synonymous with celebrations and good times shared with friends, this is an ideal apéritif, as well as being an ideal accompaniment for beef carpaccio or raw fish dishes. And, of course, rosé and red fruit (strawberry or raspberry tarts) is always a winning combination.

