



HELFRICH CRÉMANT D'ALSACE



Brand:	Helfrich Crémant d'Alsace
Appellation:	Crémant d'Alsace
Varieties in Blend:	100% Pinot Blanc
Grape Growing:	The Alsace vineyard, located at the foot of the Vosges Mountains, is one of the northernmost vineyards in France. In addition to the sheltered climate of a mountain base, the vineyard is characterized by a mosaic of different soils. This mixture is typical to all vineyards in Alsace.
Winemaking:	The wine is made through traditional methods, beginning by manually harvesting the grapes. Before aging on fine lees for three months, the winemakers carry out an alcoholic fermentation under controlled temperatures. The wine is then bottled for its second alcoholic fermentation, called "prise de mousse." This process of aging on lees for 24 months gives the wine its effervescence. Riddling, disgorging and dosage complete the process.
Winemaker Comments:	Our Crémant is of typical color: straw yellow with a green tint, evoking the colors of the Alsatian countryside. The nose is fresh and truly enjoyable, a finely composed fruity bouquet. In the mouth, it is a veritable explosion of delicate fruit flavors complemented by a crisp and refreshing finish.
Food Pairing:	Enjoy as an aperitif or celebratory bubbly, or as a refreshing accompaniment to all kinds of foods.



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