

charlotte et antoine
K R E Y D E N W E I S S



Name of the wine : Lune à Boire – Bulle – L.B18

Appellation : Crémant d'Alsace

Type of wine : White sparkling wine - Brut Nature

Variety : Pinot Blanc, Pinot Auxerrois, Chardonnay, 80% 2018 and 20% reserve wine.

Type of soil: Blend of Alsatian terroirs

Vineyard : From our purchases of grapes from partner winegrowers with the same philosophy as ours.

Certification : Organic farming by Ecocert

Production : 13 500 bottles

Vinification : Slow pressing of whole bunches, alcoholic and malolactic fermentation with indigenous yeasts, ageing on lees in oak foudres for one year before bottling for the second fermentation/ Ageing on the lees in bottle for 24 months. Wine without added sulphites.

Analysis : 12 % alcohol, 0,2 g/l residual sugar, 7,2 g/l total acidity in tartaric acid

Tasting note : A fine and delicate bubble, well balanced. A fresh and harmonious palate with aromas of ripe fruit.

Pairings : Aperitif, oysters

Conservation : In the cellar between 10 and 15°C

Tasting : 8-10 °C

Ageing potential : To drink. Potential 5 years