

charlotte et antoine
KREYDENWEISS



| | |
|---------------------------|---|
| Name of the wine : | Lune à Boire – Bulle – L.BU23 |
| Appellation : | Crémant d'Alsace |
| Type of wine : | White sparkling wine - Brut Nature |
| Variety : | Pinot Blanc, Pinot Auxerrois, 75% 2022 and 25% reserve wine from a solera. |
| 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 : | 13 345 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, 2,9 g/l residual sugar, 6,5 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 |