

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



<b>Name of the wine :</b>	Lune à Boire – Bulle – L.BU23
<b>Appellation :</b>	Crémant d'Alsace
<b>Type of wine :</b>	White sparkling wine - Brut Nature
<b>Variety :</b>	Pinot Blanc, Pinot Auxerrois, 75% 2022 and 25% reserve wine from a solera.
<b>Type of soil:</b>	Blend of Alsatian terroirs
<b>Vineyard :</b>	From our purchases of grapes from partner winegrowers with the same philosophy as ours.
<b>Certification :</b>	Organic farming by Ecocert
<b>Production :</b>	13 345 bottles
<b>Vinification :</b>	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.
<b>Analysis :</b>	12 % alcohol, 2,9 g/l residual sugar, 6,5 g/l total acidity in tartaric acid
<b>Tasting note :</b>	A fine and delicate bubble, well balanced. A fresh and harmonious palate with aromas of ripe fruit.
<b>Pairings :</b>	Aperitif, oysters
<b>Conservation :</b>	In the cellar between 10 and 15°C
<b>Tasting :</b>	8-10 °C
<b>Ageing potential :</b>	To drink. Potential 5 years