



# FREY SOHLER CRÉMANT D'ALSACE BLANC DE BLANCS



## TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Alsace
<b>Sub-Region</b>	Scherwiller
<b>Producer</b>	Frey-Sohler
<b>Vintage</b>	NV
<b>Composition</b>	65% Pinot Blanc, 30% Auxerrois, 5% Chardonnay
<b>Certifications</b>	Terra Vitis
<b>Dominant Varietal</b>	Pinot Blanc

## WINEMAKER NOTES

The Frey-Sohler estate has evolved through several generations, all intimately linked with the village and the wines of Alsace. Currently occupying 29 hectares, the estate is run by Damien and Nicolas Sohler. It is included within the "Scherwiller" Appellation Communale, and runs across the rocky slopes of the Rittersberg, at the foot of the imposing Château de l'Ortenbourg, which looks down upon these magnificent vineyards.

## TASTING NOTES

This sparkling wine has an elegant robe with bright reflections and a fresh, delicate flavor. Crémant Blanc de Blancs makes a refined apéritif and an ideal cocktail or reception drink.

## VINEYARD

Soil is composed of alluvium, sands & granite.

## VINIFICATION

First fermentation in vat (alcoholic fermentation); second fermentation in bottle; riddling on gyropalets. Disgorging after 15 months storage on lies.

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