JOSEPH FREUDENREICH
VINS D'ALSACE

Crémant Etincelle

Technical characteristics

Appellation: AOC Crémant d'Alsace
Type: Sparkling wine
Grape varieties: Blend of Pinot Blanc, Pinot Noir, and Chardonnay
Alcohol: 12.5%

Vinification

Pneumatic pressing of whole grapes with juice selection. This Crémant undergoes double fermentation: the first in tank, slow and temperature-controlled to enhance aromatic expression; the second in bottle, followed by 25 months of ageing on lees (sur lattes).

Tasting notes

Appearance: Pale yellow, clear and brilliant, with very fine, steady bubbles and a persistent mousse.
Nose: Subtle and expressive, blending white fruits, citrus, and a touch of dried fruit – a seductive and well-balanced profile.
Palate: Broad and fresh, with impressive aromatic power and length, always preserving finesse.

Finish: Long, harmonious, and perfectly digestible. A refined Crémant with no heaviness.

Serving temperature

Between 5°C and 8°C

Ageing potential

5 years after disgorgement

Food pairings

This fine and vibrant Crémant is the perfect companion for seafood and bold dishes. It enhances the minerality of oysters and pairs surprisingly well with garlicky parsley escargots. Its balance also makes it a great match for elegant aperitifs or grilled fish.