



## Crémant d'Alsace Rosé

**Grapes:**

100% Pinot Noir

**Alcohol:**

12.5% by volume

**Land and grape growing:**

The 12 hectares of vineyards around the town of Orschwiller are made up of 30 parcels which offer great diversity. Pinot Noir is grown south of the village, in clay-limestone soil. Sustainable farming techniques are used, and the average age of the vines is 23 years.

**Winemaking:**

Maceration of a few hours directly on the press. Fermented in natural yeasts, without malolactic fermentation. Made in the traditional method like Champagne, with secondary fermentation taking place inside the bottle. Aged from 12 to 18 months on the lees. Dosage 4 g/L.

**Tasting Notes:**

Beautiful salmon pink color. Inviting aromas of red berries and citrus lead to flavors of grapefruit, raspberries and cherries with elegant bubbles.

**About Domaine Allimant-Laugner:**

For 11 generations the Allimant-Laugner family has been crafting wines in the Alsace region of France. There are three generations involved with the domaine today: Mariette Laugner, her son Hubert, and grandson Nicolas. Sustainable practices are used in the vineyards, and shallow soils allow roots to reach the bedrock, which gives the wines a strong expression of the terroir.

