



**JEAN BIECHER  
& FILS**

## CREMANT D'ALSACE

*“Organic wine”*

### BLEND

Pinot noir : 50%, Pinot Blanc : 50%

### VINEYARD

40 years old vineyard of Pinot Blanc is located on the north of Hunawihhr. The 60 years old Pinot Noir vineyard is located in Bergheim.

### AGEING

12 months in 500L barrel followed by 15 months “sur latte” before disgorgement.

### WINE TASTING

Pale gold in color, it has great purity on the nose, laced with citrus, white blossom, lemon zest and mossy notes. Its creamy freshness is further emphasized by the textural delicacy of its mousse. This is a crémant made for tenderness and pleasure, an absolute must for the cellar of all those who celebrate life.

WINE & FOOD : Enjoy at any time of the day or night. We like it for aperitif, or with a light fruit dessert: poached pears or an apricot tart. From diaphanous slices of Iberico ham to an ultra-dark chocolate tart, truffled mash, or even sublime truffled eggs, a carpaccio of tuna, all classic favorites.

