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Helfrich Crémant d'Alsace



GRAPE GROWING

The Alsace vineyard, located at the foot of the Vosges Mountain, is one of the northernmost vineyards in France. In addition to the sheltered climate of a mountain base, the vineyard is characterized by a mosaic of different soils. This mixture is typical to all vineyards in Alsace.

WINEMAKING

The wine is made through traditional methods, beginning by manually harvesting the grapes. Before aging on fine lees for three months, the winemakers carry out an alcoholic fermentation under controlled temperatures. The wine is then bottled for its second alcoholic fermentation, called "prise de mousse". This process of aging on lees for 24 months gives the wine its effervescence. Riddling, disgorging and dosage complete the process.

WINEMAKER NOTES

Our Crémant is of typical color: straw yellow with a green tint, evoking the colors of the Alsatian countryside. The nose is fresh and truly enjoyable, a finely composed fruity bouquet. In the mouth, it is a veritable explosion of delicate fruit flavors complemented by a crisp and refreshing finish.

FOOD PAIRING

Enjoy as an aperitif or celebratory bubbly, or as a refreshing accompaniment to all kinds of foods.

TECHNICAL DATA

Appellation:	Crémant d'Alsace AOP
Grape Varieties:	Pinot Blanc
Harvest Date:	1st to 15th September
Alcohol:	12.1%
Total Acidity:	5.7 g/L
pH:	3.3
Residual Sugar:	8.8 g/L

