

# Wolfberger Cremant d'Alsace Chardonnay

## Wolfberger

### France - Alsace - Cremant d'Alsace

Adorned with a beautiful dress of a brilliant golden yellow with green tints characteristic of the Chardonnay grape, this creamy reveals a fine and elegant cord of foam. The nose is expressive with light notes of toasted brioche. After a frank attack, the mouth is fresh thanks to a good balance sugar-acid. The feeling of fullness is supported by elegant flavors of almond and vanilla.

## Specifications

<b>Appellation</b>	Cremant d'Alsace
<b>Wine Type</b>	Sparkling
<b>Varietals</b>	100% Chardonnay
<b>Age of Vines</b>	Average 15 years
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Marl Limestone
<b>Vinification</b>	The base wine is vinified in stainless steel tanks and then it is bottled and aged for 30 months on the lees. This is a traditional method Crémant (method Champenoise).
<b>Pairings</b>	Elegant as an aperitif and pleasant on sweet desserts, this crémant will seduce lovers of high expression wines.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02904 4
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02904 1
<b>Case Weight</b>	42
<b>Cases/Pallet</b>	44
<b>Layers/Pallet</b>	11
<b>ABV</b>	12.50%
<b>SRP</b>	\$ 26.99 USD 750mL Bottle

## Reviews and News

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