



## DOMAINE WACH

ALSACE - FRANCE



\* **Made from Chardonnay (70%) and a hint of Pinot Blanc (30%).** The extended 20-month aging on slats brings a lot of fullness to the palate.



**The deliberately moderate dosage makes it a perfect companion for improvised aperitifs.**

With food, it goes wonderfully with fish in sauce, poultry, and savory pies.



**It is intense on the nose and very fine on the palate. Brioche aromas and white flowers dance in the glass.** The bubbles are airy and the lovely freshness will make you want another sip.

Town : Andlau

**Soil : Sandstone and schist**

Grapes varieties : Chardonnay and Pinot Blanc

Exposure : South-East

Slope : 6° and 20°

Surface : 0.73 Ha

Year of plantation : 1978

Yield : 60 Hl / Ha

Production : 7500 bottles

**Residual sugars : 4.5 gr / L**

**Acidity : 6.6 gr / L**

Peak : 2-3 years

Crémant d'Alsace Brut Chardonnay

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5 RUE DE LA COMMANDERIE, 67140 ANDLAU

info@guy-wach.fr - www.guy-wach.fr