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CREMANT EXTRA BRUT

Boisé des Dés



Grape Varieties :

- Pinot Blanc
- Auxerrois

Terroir :
The vines are planted on flat land and gentle slopes, on alluvial soil that allows water to drain while retaining heat.

Winemaking :
Traditional temperature-controlled fermentation, followed by 9 months of aging in Bordeaux barrels.
Traditional method, with a long, gentle secondary fermentation, followed by aging on racks.
This Crémant Extra-Brut is undosed.

Tasting Notes :

- Color: Golden yellow, crystal-clear, with fine bubbles.
- Nose: Subtle aromas blending notes of vanilla, brioche, and delicate wood.
- Palate: This Crémant is characterized by elegant effervescence with very fine, persistent bubbles. With a clean attack, it offers the balance of a very "winey" wine on the palate and has a long finish.

Residual sugar content : 4 g/L

Our recommendations :
RUHLMANN Crémant Extra Brut makes for a refined aperitif. Its freshness and character will also enhance culinary pairings throughout a meal, from foie gras to seafood, from poultry to cheeses.

Serving temperature :
Serve well-chilled, between 6 and 8 °C.

Aging potential :
Up to 8 years.