

CREMANT Héritage – Réserve Perpétuelle

The third generation of winemakers honors the legacy of the past and proudly presents Crémant Héritage – Réserve Perpétuelle. A tribute to winemaking expertise and the values of transmission, illustrating the trust in the power of intergenerational connections.

Grape Varieties :

- Pinot Blanc
- Auxerrois
- Riesling
- Pinot Gris

Vintages :

2017
2018
2019

Bottling : September 16, 2021

Terroir :

The vines are planted on flatlands and gentle slopes, thriving in a clay-limestone and granitic terroir.

Vinification :

Traditional fermentation under temperature control, followed by a perpetual aging process in a 100 HL stainless steel vat. Each year, one-third of the reserve vat is drawn off and bottled, while the missing volume is replenished with the new vintage.

This is followed by the traditional method and 36 months of aging on lees.

A light dosage, remaining within the standards of Extra-Brut.

There is life within the vat—vintages exchange and evolve, their roles complementing one another.

Our Advice: This "BUBBLY WINE" is perfect for lovers of effervescence. It pairs wonderfully with refined dishes and enhances cheeses. A truly gastronomic sparkling wine.

Serving temperature :

Serve well chilled, between 6 and 8°C.

Alcohol: 12.5% vol. **Sugar:** 2 g/L

Tartaric Acid: 6.0 g/L **Total SO2:** 54 mg/L

