FRÉCHETTE
VINS D'EXCEPTION

ARTHUR METZ

Brut Prestige Crémant D'Alsace

$21.25
* Suggested retail price

	Product code	14030008
	Licensee price	$18.44
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Sparkling wine
	Country	France
	Regulated designation	Appellation origine controlée (AOC)
	Region	Alsace
	Appellation	Crémant d'Alsace
	Varietal(s)	Pinot Auxerrois 60 %
	Varietal(s)	Pinot Blanc 20 %
	Varietal(s)	Pinot Noir 20 %
	Alcohol percentage	12%
	Colour	White
	Sugar	Brut
	Sugar content	9,1
	Closure type	Cork
	À boire	Ready to drink

ABOUT THIS WINERY

Arthur Metz is the leading player in the vineyards of Alsace and the main producer of the sparkling wine Crémant d'Alsace. Arthur Metz takes care of the vinification, ageing and bottling of the wines. The company's business involves the whole process of wine growing and production. Arthur Metz has set up a vinification strategy based on the quality of the wine growers and the equipment together with a maximum attention to the vinification proces

TASTING NOTES

Golden yellow color with amber reflections, it presents a fine mousse. Pleasant bouquet with aromas of yellow fruits. In the mouth, a beautiful finesse of bubbles and delicately fruity freshness. Ideal as an aperitif, it will be able to play overtime with a delicate starter such as a scallop carpaccio with citrus fruits or a sea bass tartare with mango. Serve between 8 and 12°C.

PRODUCT NOTES

The vineyard extends from Bas-Rhin to Haut-Rhin, between the Vosges and the Plaine d'Alsace, from Marlenheim in the north to Thann in the south, reaching 120 km long and 4 km wide.

PRODUCTION NOTES

The grapes are harvested manually at perfect maturity. Vinification by traditional method: second

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fermentation in the bottle, second fermentation. Aging on slats, which provides an incomparable finesse of bubbles and a generous feeling of smoothness.