



Domaine Hubert Meyer
CRÉMANT D'ALSACE BRUT
AOC Crémant d'Alsace

The Meyer family has a tradition as vignerons in Blienschwiller that dates back to 1722. In 1976, Hubert Meyer succeeded his father as the head of the domaine. His son, Pierre, returned from his studies of viticulture and oenology to take the torch and continue the tradition in 2009. The wines display finesse and elegance. Precision and balance provide the experience of a lifetime and express the tradition of the Meyer family as well as the historic Alsatian village of Blienschwiller.



COUNTRY

France

VARIETAL

Pinot Blanc

SOIL TYPE

Clay-Limestone

VINEYARD

20 years old
Exposition South-East

HARVEST

Manual harvesting

VINIFICATION

4-hour slow pressing
36 hours cold stabilization
2 months fermentation
Stainless steel tanks.
Second fermentation in bottle
Aged on lees 18 months

DOSAGE

6g/L

TASTING NOTES

Freshness and delicate fruitness exhibit aromas of both bright pears and peaches with hints of honey and a crisp finish

CERTIFICATIONS



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