



Domaine Hubert Meyer

CRÉMANT D'ALSACE ROSÉ

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 Noir

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

5g/L

TASTING NOTES

The color is a gorgeous pink. The bubbles are elegant and constant expressing beautiful finesse. Bright red fruits along with persistent acidity provides a long finish.

CERTIFICATIONS



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