



Domaine Eugène CARREL et Fils

Vins fins de Savoie

◆ Crémant de Savoie ◆



Ageing : 2 to 3 years.

Colour:	White
Varietal:	Pinot Noir (20%), Chardonnay (20%) and Jacquère (60%)
Alcohol content % :	12
Soil:	Clay-limestone
Harvest:	Hand -picked and transported in open crates

The crates are emptied onto a conveyor to keep the grapes intact until pressing.

Method:

Slow and gentle pressing, elimination of the first juice to keep the heart of the press.
Clarification 24 hours after pressing.
Low temperature alcoholic fermentation in steel vats.
Filtration and bottling.
Matured for a minimum of 16/18 months on battens.
Disgorging as required.

Tasting :

You will enjoy the delicate sparkles of this new vintage created from typical grape varieties, blending finesse, roundness and fruit. An elegant wine with a mineral finish.

As an aperitif or with desserts, but also to accompany all your meals.