





DOMAINE LOBERGER

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Blend: Chardonnay, Pinot Blanc, Pinot Noir, Pinot Gris

Terroir: Located in the "rain shadow" of the sub-Vosges hills. Soil is

composed of granite, limestone, clay, shale, sandstone

Elevation: 600-1300 feet

Farming: Biodynamic, natural farming Aging: 12 months in stainless steel tanks

Bottled: At the winery

Tasting notes

A fine and light mousse, a bright and luminous pale golden robe, and a mélange of zesty citrus and cool orchard fruits make this crémant the refined aperitif an ideal cocktail wine it is. Zero dosage helps accentuate the flinty minerality and creamy body underpinning its lightly fruity freshness.

As bubbly is so adept at doing, this will enhance a wide variety of meals, from cold or hot starters to seafood, from white meat and game to desserts.





