

SCHMITGES

S E I T M D C C X L I V

2015 BLANC DE NOIR CRÉMANT



REGION	Mosel
GRAPE VARIETY	Pinot Noir
QUALITY LEVEL	Quality wine
TASTE	Brut
VINIFICATION	<ul style="list-style-type: none">· Gentle hand picking· Fermentation in stainless steel· Minimum of 15 months maturing on yeast· Malolactic fermentation in stainless steel
TASTING NOTES	Meticulous vineyard work, hand picking in small bundles, strictly only first pressings, gentle vinification in the cellar, and long stay on the yeast are perfect basis for our Crémant.
WINE ANALYSIS	12,5 % vol. Alcohol 11,2 g/l Residual Sugar 5,6 g/l Acidity
TEMPERATURE	10 - 12 °C
SIZE	0,75 L
ORDER-NO.	1822

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