



## Crémant Alsace Brut Rosé Crémant Alsace Marcel Hugg

Faithful to family tradition since 1760, the Hugg family has spread its reputation for Fine Wines to the four corners of the earth. The company is proudly devoted to the art of producing Fine Wines and takes pleasure in passing on to wine and food lovers around the world the benefit of their knowledge of Alsace wines. Marcel Hugg's vineyards cover more than 25 hectares of vines in a region especially favoured by nature. While traditional methods of wine-making have been rigorously maintained, the Hugg family also used the most up to date equipment. This marriage of old and new enables the Hugg family to offer a prestigious marriage of fine wines among the best the French government has distinguished with the Appellation d'Origine Contrôlée label



Pinot Noir 100%



Various hill-sides around the little village of Bergheim with a predominance of heavy soils compound by clay and limestone.



Making CRÉMANT D'ALSACE requires very strict conditions of production and continuous care. The grapes are picked healthy (without any trace of rot) carefully set down in the press in the respect of the rules identical to the "Méthode Champenoise". After the traditional fermentation "Vin de Base" in tanks, it is in the bottle itself that the second fermentation "Prise de mousse" takes place in cool cellars. This natural phenomenon requires careful and patient attention to each bottle.



After the two years ageing period "Sur lattes" the bottles are rotated during 4 days, gradually from the horizontal to the vertical position, in order to the yeast deposit to accumulate in the neck of the bottle.



This Crémant is made from the single grape Pinot Noir which is full of charm and elegance. On the nose, it is fresh and delicate, showing some discreet red berries aromas like currant or blackcurrant; with its balanced acidity, this lively sparkling has a refreshing yet smooth, clean and dry finish.



Therefore, the Crémant d'Alsace makes a perfect partner for most aperitif and cocktails when served between 5 and 7°C. The Marcel Hugg Crémant d'Alsace Rosé makes a refined aperitif and an ideal cocktail or reception drink. Fresh and discreetly fruity, it inspires a host of gastronomic matches throughout a meal, from cold or warm starters, via seafood, white meats and game and finally, some desserts.



3 to 4 years.



**Terrisson Wines** 195 rue Guy Arnaud  
30900 Nîmes - FRANCE  
**Tél.** : +33 (0)4.66.23.44.22  
**E-mail** : [export@terrison-wines.com](mailto:export@terrison-wines.com)

