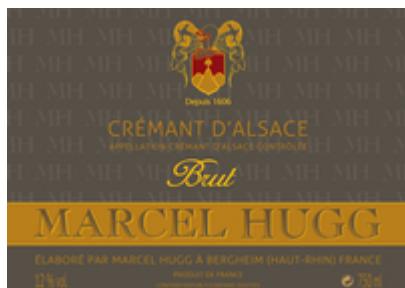




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TERRISSON WINES



Crémant d'Alsace Brut

Crémant d'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.



34% Chardonnay 33% Pinot Blanc 33% Pinot Noir



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



Making CREMANT 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. During the ageing period "Sur lattes" the bottles are rotated daily, gradually from the horizontal to the vertical position, in order for the yeast deposit to accumulate in the neck of the bottle. At the time of "dégorgement", the neck of the bottle is frozen and, enclosed in ice, the sediment is ejected by natural pressure and the bottle is corked and wired.



The balance and freshness of Crémant d'Alsace comes from the subtle match of three grape varieties. Chardonnay for body and acidity, Pinot Blanc for suppleness and delicacy, Pinot Noir for persistency.



The Crémant d'Alsace makes a perfect partner for most aperitif and cocktails when served between 5 and 7°C.



3 to 4 years

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