

SCHMITGES

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



2022 CRÉMANT ROSÉ BRUT

A wonderfully fruity Rosé Crémant; the salmon color tells of the bright summer. With Crémant we are looking for the ideal balance between fruit and elegance. These sun-drenched grapes give the Crémant an incredible energy. A classy and pleasantly reserved combination. It is very important that this crémant appears delicate on the tongue. 100% hand-picked and aged on the lees for 12 months.

Food recommendation Aperitif, fish

Drinking temperature 8-10 °C

Soil Sandy loam

Item no M121

Analysis data	Vegan	Yes
	Capacity	0,75 l
	Alcohol	12,5 % vol
	Residual sugar	7,0 g/l
	Acidity	6,0 g/l

Weingut Schmitges · Hauptstrasse 24 · D-54492 Erden

Tel. +49 (0) 6532 2743 · Fax. +49 (0) 6532 3934

info@schmitges-weine.de · www.schmitges-weine.de

