

Schoffit Crémant d'Alsace

**Description:**

Schoffit Crémant d'Alsace is a refined sparkling wine from Alsace, crafted using traditional methods and matured for three years on its lees. This extended ageing adds depth and complexity while preserving fresh, vibrant character typical of the region.

Tasting notes:

Aromas of green apple, white flowers, and freshly baked brioche. The palate delivers flavours of pear, citrus, and subtle nuttiness, with fine bubbles and a crisp, refreshing finish.

Allergens: Contains sulphites.

Dish Pairing:

- Lightly smoked trout
- Alsace tarte flambée
- Crab and herb salad
- Roast chicken with lemon and thyme
- Fruit tart with almonds

Talking Point:

Schoffit is one of Alsace's oldest cooperatives, founded in 1922, and their commitment to lengthy lees ageing sets this Crémant apart, giving it added complexity rarely found at this price point.