

## Bruno Sorg Crémant



### **Description:**

Bruno Sorg Crémant is a sparkling wine from Alsace, crafted in the traditional method with secondary fermentation in the bottle. Fresh, elegant, and finely balanced, it reflects the precision and care of the Sorg family, who have been making wine in Eguisheim for generations.

### **Tasting notes:**

Aromas of green apple, white peach, and fresh brioche. The palate reveals citrus zest, pear, and subtle almond, lifted by a fine mousse and a crisp, refreshing finish.

**Allergens:** Contains sulphites.

### **Dish Pairing:**

- Smoked salmon tartare
- Roast chicken with lemon
- Quiche Lorraine
- Sushi and sashimi
- Apple tarte fine

### **Talking Point:**

The Sorg family estate is known for its artisanal approach and small-scale production in Alsace. Their Crémant spends extended time ageing on lees, which adds creamy texture and depth while preserving the bright fruit character that makes it so versatile at the table.