

Fût n'En Bulles 2022

Natural sparkling wine – Alsace

FLO &
NICO | MOTZ



Tasting

Let yourself be carried away by delicious aromas of yellow fruits. A vintage with a bold and dynamic minerality, designed for sharing.

Serving temperature: between 8° and 12°C



Grape variety

Wine blending: pressed directly on the same day

- 50 % Sylvaner
- 30 % Pinot Blanc
- 15 % Auxerrois
- 5 % Muscat of Alsace



Terroir

Terroir: Clay-limestone, from Kreutzels cru

Area: 2 hectares

Planting density: 5,000 vine stock/ha

Average age of the vineyard: 30 years

Yield: 50 hl/ha



Vinification & aging

Direct pressing of organically grown grapes

Natural fermentation without additives

Unfiltered, no disgorging

Sulfites: only those naturally occurring

Bottled: October 2022

Information

Alcohol degree: 12 % vol.

Residual sugars: 0,0 g/l

Capacity: 75 cl

Storage: up to 8 years

