

# Our Crémant Tasting

1 hour– 9 Crémants (1-2-3-4-5-6-7-8-9)

½ hour - 5 Crémants (1-3-5-7-9)

1<sup>st</sup>

Straw yellow, sunny,  
golden colour, fresh and  
open almond and  
caramel notes.

**Domaine Ruppert – Schengen**  
„Esprit de Schengen“

2<sup>nd</sup>

Powerful aromas, lively  
effervescence with  
notes of pear and exotic  
fruits.

**Krier-Welbes Vigneron – Ellange-Gare**  
„Julie Prestige Brut“

3<sup>rd</sup>

Noble grape varieties,  
vintage 2017, great  
finesse in the mouth.

**Clos mon vieux Moulin – Ahn**  
„Mon Moulin“

4<sup>th</sup>

Fresh and fine fizz,  
organic fermentation,  
low acidity, soft and  
pleasant.

**Domaine Le Vignoble Schwebsange**  
„L’envie 2018“

5<sup>th</sup>

Traditional and classic  
method, typically local,  
open note.

**Schumacher-Knepper Wintrange**  
„Alexandre de Musset rosé“

6<sup>th</sup>

Party on the rocks!  
Balance between sugar  
and acidity, note of red  
berries, entraining.

**Domaines de Vinsmoselle Luxembourg**  
„Crémant On Ice rosé“

7<sup>th</sup>

Powerful, tangy and  
lively in the mouth, with  
notes of summer fruits  
and subtle honey.

**Bernard Massard Grevenmacher**  
„Cuvée 1921“

8<sup>th</sup>

Very fine mousse, creamy,  
persistent, aromatic,  
refined fruitiness of the  
Pinot Noir, good finesse on  
the nose, red fruit aromas.

**Poll Fabaire Luxembourg Moselle**  
„Crémant CULT Brut“

9<sup>th</sup>

Beautiful light colour,  
bright straw yellow,  
powerful and even  
effervescence. Complex  
and refined on the nose.

**Alice Hartmann Wormeldange**  
„Crémant du Luxembourg Brut“