AP WINE IMPORTS

CHARLOTTE ET ANTOINE KREYDENWEISS

Lune à Boire Bulle

The Estate: Antoine and Charlotte produce Lune à Boire, a second range of wines from partner organic growers sharing their philosophy. Founded in 2021, they create unpretentious wines to share, with imaginative blending across terroir, grape variety, and vintage.

Location: Alsace, France. Grapes are purchased from partner winegrowers with the same philosophy as Kreydenweiss.

Soil: Blend of Alsatian terroirs

Varietals: 100% Chardonnay

Vinification: Slow pressing of whole bunches; alcoholic and malolactic fermentation with indigenous yeasts. No added sulphites.

Aging: On lees in oak foudres for one year before bottling for the second fermentation, then 24 months on the lees in bottle.

Tasting Notes: A fine and delicate bubble, well balanced. Fresh and harmonious on the palate with aromas of ripe fruit.

Food Pairing: Aperitif, oysters.

Cellaring: Keep in the cellar between 10-15°C. Cellaring potential of 5 years.

