

90+ Cellars

Lot 228 Cremant d'Alsace

THE FACTS

COUNTRY: France

REGION: Alsace

APPELLATION: Alsace

CEPAGE: 85% Pinot Blanc, 5% Pinot Grigio / Gris, 5% Riesling, 5% Chardonnay

WINEMAKING: Made from carefully selected grapes harvested by hand, this cuvée is composed mostly from Pinot Blanc, with a small amount of Chardonnay, Riesling and Pinot Gris. The wine is made in the Traditional Method, like Champagne, resulting in a beautiful sparkling wine.

ALCOHOL BY VOLUME: 12.0%



THE STORY

Kevin Mehra launched 90+ Cellars. His concept was simple: allow great wineries to sell more wine through a new brand. By offering to not disclose the source, Kevin found that many wineries were happy to offer him their top wines at lower costs in order to sell more. And in doing so, 90+ Cellars was able to bring these world class wines to more people at better prices.

PHILOSOPHY: When we launched 90+ Cellars, we set out on a mission to make great wine more accessible to everyone. By partnering with highly rated wineries, avoiding the expenses of owning vineyards, and curating a global collection of top-notch wines, we make it easier to find, buy, and enjoy the best bottle, every time.

THE ADJECTIVES

OVERALL: Elegant & bright

AROMAS / FLAVORS: Honeysuckle, ripe peach, cream, orange blossom, biscuit

MOUTHFEEL: Creamy with lively bubbles

THE SELLING POINTS

SUSTAINABILITY: Biodynamic In Practice

PAIRINGS: Fruit tart, sauteed mushrooms, Caesar salad

