

**DIRECT FROM ALSACE, THE PINOT GRIS RESERVE LUCIEN ALBRECHT 2016 HAS BEEN NAMED THE WORLD'S BEST PINOT GRIS**

*The Lucien Albrecht Winery is delighted to announce that its Pinot Gris Réserve, vintage 2016, received a Gold medal as well as the Grand Prix du jury at the latest Grand Concours des Pinots Gris du Monde, held April 9th and 10th in Strasbourg, France.*

*Our Pinot Gris Réserve Lucien Albrecht 2016 stood out among 18 participating countries, 43 Gold medalists and 12 Silver medalists, and was named the world's best in its category, which included nearly 200 wines. International juries tasted more than 928 samples from 230 wineries over the two-day competition.*



The result of know-how passed down through several generations of winegrowers who settled near Orschwihr, in Alsace, the source of the wine's freshness is the clay-limestone terroir found on the western side of the Bollenberg, along with parcels of sandstone soil in Bergholz, at altitudes ranging from 200 to 250 meters (650 to 820 feet). Utterly elegant and intense, its signature style is particular to the Lucien Albrecht Winery, highly appreciated by enthusiasts of Alsace wines.

*ABOUT THIS MULTIPLE AWARD-WINNING VINTAGE*

The 2016 vintage saw a very wet and mild springtime, one that built up good reserves in the water tables. Budding for the varietal went well, and sunshine and high temperatures in July and August combined with perfectly timed rainy days prompted a fast and continual ripening of the grapes. They were harvested cleanly, with beautiful aromatic potential and good acid balance.

The pressing was slow and prolonged to gradually extract the structure and eloquence of the fruit. There then followed a long fermentation period and three months of aging on the lees.

*TASTING NOTES*

A beautiful, brilliant gold, the wine reveals a delicate nose of yellow fruit such as apricot, and dried fruit. After breathing, the fragrance is even more pronounced and seductive. On the palate the wine is subtle, mixing silkiness with the fresh taste of fruit and mild spices. It can be served with a mango-avocado salad, breaded chicken and spring vegetables, a peach or apricot cheesecake, and cheese such as comté (maximum age 18 months), or a fish stew.

*TECHNICAL INFORMATION*

Alcohol Content: 12.98%  
Residual sugars: 14.5 g/l  
Total acidity: 3.79 g/l

