

## LES CRÉMANTS

# Le Crémant d'Alsace Rosé Brut

### GENERAL INFORMATION

Crémant d'Alsace Appellation d'Origine Contrôlée was created in 1976 to distinguish the wines obtained by the sparkling champagne method. The term "crémant" comes from Champagne where it was fallen in disuse. It was the recognition of the efforts made by several Alsatian winemakers, including the Maison Lucien Albrecht.

### AWARDS

Silver Vinalies Internationales 2017

Silver Mondial du Rosé 2017, 2018

89 pts Wine Enthusiast 2017



### VINIFICATION

- 100% Hand harvesting
- Extended and soft pressing
- 6-8 weeks controlled fermentation in stainless steel
- Laid on racks 12 months minimum

### VINTAGE

Even if the yields are the lowest in 30 years, all the climatic conditions have contributed to an impressive quality for the 2017 vintage. Good levels of acidity, beautiful balance, and beautiful maturity, Alsace wines of 2017 will be comparable to the vintages of the greatest years.

### TASTING NOTES

This Crémant Rosé, made of 100% Pinot Noir, brings roundness and body in one. Hints of nice pink reflections and salmon nuances supported by regular elegant effervescence. Delicate red fruit character on the palate makes this wine so complete.

Aging capacity: Enjoy it now or keep it up to 3 years.

Temperature of service: 7-8°C

### FOOD & WINE PAIRING

This sparkling wine is an invitation to festive occasions.

### TECHNICAL ANALYSIS

Alcohol: 12,5 % Alc./vol.

Residual Sugar: 8,5g/L

Total Acidity  $\text{H}_2\text{SO}_4$ : 4,3g/L

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