

LES CREMANTS

Le Crémant d'Alsace 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 Effervescents du Monde 2018



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 Brut allies freshness, structure and subtleness. The bubbles are fine and delicate with regular mousse persistence. An expressive nose full of fresh fruits: apple, peaches and apricots. Nice maturity and flavours of ripe fruit on the palate.

Aging capacity: Enjoy it now or keep it up to 3 years.
Temperature of service: 7-8 °C

FOOD & WINE PAIRING

This Crémant is a classic for every occasion.

TECHNICAL ANALYSIS

Alcohol: 12,49% Alc./vol.
Residual Sugar: 10,5g/L
Total Acidity $-H_2SO_4$: 3,01g/L



LUCIEN
ALBRECHT
GRANDS VINS D'ALSACE

www.lucien-albrecht.com
contact@lucien-albrecht.com