

LES CREMANTS

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 2020
90 pts Wine Enthusiast 2020



VINIFICATION

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

VINTAGE

Very mild temperatures in mid-April encouraged rapid budding and very strong vine growth. Mild and sunny flowering period produced grapes of a nice size - a good omen for the harvest conditions. An exceptionally sunny and hot summer followed. The wines of the 2018 vintage are characterized by structure and fullness and retained an astonishing freshness despite the hot August days.

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: 11,98 % Alc./vol.

Residual Sugar: 9,8 g/L

Total Acidity H_2SO_4 : 3,18g/L



LUCIEN
ALBRECHT
GRANDS VINS D'ALSACE

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