

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

Gold Medal Vinalies Internationales 2020

91 pts Wine Enthusiast 2020

91 points, Editor's Choice Wine Enthusiast
(Nov 1, 2018)

#71 Top 100 Wines of 2018



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 presents a yellow pale disk with nice brilliance & fine & delicate bubbles with a regular mousse persistence. The nose reveals lots of floral & expressive aromas of fresh fruits (apple, peaches & apricots). On the palate, it develops a fruity lively feel, nice maturity & flavours of ripe fruit.

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

Temperature of service: 7-8°C

FOOD PAIRING

This Crémant is a classic for every occasion.

TECHNICAL ANALYSIS

Alcohol: 12,07% alc./vol.

Residual Sugar: 8,6g/L

Total Acidity $-H_2SO_4$: 3,75g/L



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GRANDS VINS D'ALSACE

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