



LUCIEN
ALBRECHT
GRAND VINS D'ALSACE

2018 PINOT GRIS
CUVÉE ROMANUS

Lucien Albrecht is among the pioneers of viticulture in Alsace with a history that dates to 1698, when Balthazar Albrecht settled in Orschwihr, a small Alsatian village in an ideal location for vineyards. Since then eight generations have carried on a tradition of innovative and sustainable winemaking, inspired by the rich and varied terroir of Orschwihr. Fresh, elegant and aromatic, each Lucien Albrecht wine is a tribute to the winery's deep roots in Alsace.

2018 VINTAGE

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

WINEMAKING

- 100% hand-harvested
- Extended and soft pressing
- Four to six weeks controlled fermentation in stainless steel
- Aged on fine lees for two to three months

TASTING NOTES

The 2018 Cuvée Romanus Pinot Gris opens with a complex bouquet of apricot, hazelnut, and toast aromas. The palate is supple with beautifully balanced yellow fruit notes and a long finish. Enjoy as an aperitif, or pair with richly flavored dishes like wild game, pork, poultry, or filet of duck in balsamic vinegar sauce. Serve chilled at 46° to 50° F.

Alcohol: 13.6% alc/vol

Residual Sugar: 7.7 g/l

TA: 3.36 g/l

