



LUCIEN
ALBRECHT
GRAND VINS D'ALSACE

BRUT
CRÉMANT D'ALSACE

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.

WINEMAKING

Harvest begins earlier for Crémant d'Alsace than for the still wines in order to preserve acidity and freshness. The grapes are handpicked and are whole bunch pressed in two parts, the cuvée and the taille. Fermentation begins in temperature controlled stainless tanks. The wines are then bottled with their dosage for the second fermentation and placed on stainless racks. After the second fermentation in the bottle, the wine is aged on its lees a minimum of 12 months but up to 18 months, followed by remuage and disgorging.

TASTING NOTES

Yellow pale color with nice brilliance and fine, delicate bubbles. An expressive nose of floral and fresh fruits including apple, peaches and apricots. Nice maturity and ripe fruit on the palate. A classic for every occasion, this Crémant Brut balances its freshness with finessed structure.

Alcohol: 12.07% alc/vol

Acidity: 3.75 g/L

Residual Sugar: 10.0 g/L

Composition: Pinot Blanc and Auxerrois

