



LUCIEN  
**ALBRECHT**  
GRAND VINS D'ALSACE

2020 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.*

**2020 VINTAGE**

The wines of 2020 embody the sunlight of our warm, dry summer. A cool but sunny spring followed a mild winter. The vines continued to grow steadily after an early bud break. Flowering at the end of May indicated an early harvest, and the first grapes were picked August 26th. The wines of the 2020 vintage are fruit forward and balanced and benefit from an excellent tannin structure.

**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 2020 Cuvée Romanus Pinot Gris opens with a complex nose of apricot, hazelnut and toast. The palate is supple and balanced with notes of yellow fruit. An ideal aperitif wine, this Pinot Gris also pairs well with a wide range of richly flavored dishes: game, veal, pork and poultry, fillet of duck with balsamic vinegar, comté cheese, or yellow fruit-based desserts. Enjoy now or cellar up to five years. Serve chilled at 46° to 50° F.

**Alcohol:** 14.1% alc/vol

**Residual Sugar:** 3.95 g/L

**TA:** 3.86 g/L

