



LUCIEN
ALBRECHT
GRAND VINS D'ALSACE

BRUT ROSÉ
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. Lucien Albrecht Brut Rosé is made from 100% Pinot Noir free-run juice. The whole clusters of hand-picked grapes are softly pressed in a pneumatic press. This brings out the light pink, salmon color. Lucien Albrecht Brut Rosé is made by using the same methods as in Champagne, "méthode traditionnelle." 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

This Crémant Rosé, made of 100% Pinot Noir, displays delicate strawberry and wild cherry fruit. In the glass, hints of pink reflections and salmon nuances are supported by elegant, fine bubbles. Delicate red fruit character on the palate is rounded with creamy texture, leading to a fresh, dry finish.

Alcohol: 11.98% alc/vol

Acidity: 3.18 g/L

Residual Sugar: 12.0 g/L

Composition: 100% Pinot Noir

