



LUCIEN ALBRECHT

GRANDS VINS D'ALSACE

History

Lucien Albrecht is one of the most distinguished and long standing brands in Alsace. Regarded as a pioneer of viticulture, beginning in 1425 when Romanus Albrecht started the winery, Albrecht is responsible for many advancements and innovations in the region, such as being one of the three founding fathers of the regulated Crémant d'Alsace. Albrecht's goal is to always "respect the grapes" and to respect nature. Albrecht believes Alsace is truly one of the most versatile and exciting white wine producing regions in the world and looks to share their unique terroir thru their outstanding wines. The wines are perfect examples of the Albrecht style in each varietal and the pinnacle of Alsace quality.

Winemaking

The harvest for the Crémant d'Alsace starts a few days earlier than the harvest 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 coral, light pink salmon color. Lucien Albrecht Brut Rosé is made by using the same methods as in Champagne, i.e "methode traditionnelle." After the second fermentation in the bottle, lee aging lasts for 14-16 months, followed by remuage and disgorging.

Tasting Notes

The flavors display nice strawberry and wild cherry fruit, with a touch of richness on the mid palate. It is balanced with dry, crisp acidity and complimented with a creamy texture and long finish.

Technical Info

Acidity: 3.6 g/L

Alcohol: 12.0%

Residual Sugar: 12.7 g/L

Composition: 100% Pinot Noir

Brut Rosé Crémant d'Alsace

