

# LUCIEN ALBRECHT

Alsace, France



## Crémant d'Alsace Brut Rosé

### THE VINEYARD

Domaine Lucien Albrecht is one of the oldest and leading Alsace family owned estate, tracing its roots back to 1425. Through the Albrecht eighteen generations, they have become one of the largest owner of prime Alsace hillside vineyards. In the early 70's, Lucien Albrecht, the father of Jean, the current proprietor and winemaker, was one of the three founding fathers of the regulated Crémant d'Alsace. In 2004, Lucien Albrecht Crémants made history. At the 14<sup>o</sup> Concours National des Crémants de France (Crémant Wine Challenge), they stole the show, winning an unprecedented Four Gold Medals.

### HARVEST & AGEING

Lucien Albrecht Brut Rosé is made from 100% Pinot Noir. The whole cluster hand picked grapes, are softly pressed in a pneumatic press, hence 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 ageing lasts for nine months, followed by remuage and disgorging.

### WINEMAKER'S 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.

Grape Varieties: 100% Pinot Noir

Finished Alcohol: 12%



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