

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. The grapes are handpicked and are whole bunch pressed. The pressing takes place in two parts, the cuvée and the taille. Alcoholic fermentation begins in temperature controlled stainless tanks. The base wine is completely dry and has 8.5% Alcohol. The blending from different vintages and/or varietals is done in order to obtain different characteristics and maintain quality wine. The wines are then bottled with their dosage for the second fermentation and placed on stainless racks. After 18 to 20 months we start the remuage in order to concentrate the lees in the neck of the bottle for disgorging. A final liqueur d'expédition is then added before the final closure of the bottle.

Tasting Notes

Yellow pale color with nice brilliance and fine, delicate bubbles. An expressive nose of floral and fresh fruits (apple, peaches and apricots). Nice maturity and ripe fruit on the palate. Dominated by the Pinot Blanc varietal, this Crémant Brut shows freshness, structure and subtleness. Delicious at any time of the day and with many foods. This Crémant is a classic for every occasion.

Technical Info

Acidity: 3.01 g/L Alcohol: 12.5%

Residual Sugar: 10.5 g/L

Composition: 50% Pinot Blanc, 50% Auxerrois

Brut Crémant d'Alsace

