

LES CREMANTS

Le Crémant d'Alsace Brut

GENERAL INFORMATION

Crémant d'Alsace Appellation d'Origine Contrôlée was created in 1976 to distinguish the wines obtained by the sparkling champagne method. The term "crémant" comes from Champagne where it was fallen in disuse. It was the recognition of the efforts made by several Alsatian winemakers, including the Maison Lucien Albrecht.



VINIFICATION

- 100% Hand harvesting
- Extended and soft pressing
- 6-8 weeks controlled fermentation in stainless steel
- Laid on racks 12 months minimum

VINTAGE

A difficult season with an unprecedented attack of powdery mildew for a region whose usual enemy is downy mildew, requiring hyper-vigilance and precision in treatments until the end of July.

The weather was capricious throughout the season, but it was the cool end of July that made veraison long and heterogeneous. The return of hot weather in the first fortnight of August led to very rapid ripening, leading to the first forecasts of a September harvest brought forward by a week to August 28.

TASTING NOTES

This Crémant presents a yellow pale disk with nice brilliance & fine & delicate bubbles with a regular mousse persistence. The nose reveals lots of floral & expressive aromas of fresh fruits (apple, peaches & apricots). On the palate, it develops a fruity lively feel, nice maturity & flavours of ripe fruit.

Ageing capacity: Enjoy it now or keep it up to 3 years.
Temperature of service: 7-8°C

FOOD PAIRING

This Crémant is a classic for every occasion !

TECHNICAL ANALYSIS

Alcohol: 12% alc./vol.
Residual Sugar: 9,5 g/L
Total Acidity $-H_2SO_4$: 3,9 g/L

www.lucien-albrecht.com
contact@lucien-albrecht.com



LUCIEN
ALBRECHT
GRANDS VINS D'ALSACE