



Cremant d'Alsace Brut

- Varieties: Pinot Blanc, Auxerrois
- Type: Sparkling
- Region: Alsace, France
- Alcohol Level: 12.0%
- Accolade: Gold Medal Vinalies Internationales 2020

Wine Description:

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.

Tasting Note:

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.

