

# RESTAURANT WINE

The Full Service Guide to On Sale Beverage Profits



April 2011

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## CLASSIC METHOD SPARKLING WINE - Medium Priced: \$105-\$224/case (\$13.10-\$28/bottle full retail)

### GUSTAVE LORENTZ

- ROSE, CREMANT D'ALSACE, \$216 (\$27) ★★★★★
- BRUT, CREMANT D'ALSACE, \$216 (\$27) ★★★★★

Alsace is an important producer of champagne method sparkling wines; annual production has skyrocketed in the past 20 years, and now represents around 22% (2.5 million cases) of Alsace's total production. These two bottlings are excellent, and represent excellent value. The rose is light pink in color. It is fragrant and distinct; a medium bodied, moderately intense wine that is crisp and long on the finish, tasting of plum, sour cherry, lemon peel, and roasted nut. 100% Pinot Noir. 2,500 cases. The Brut is exceptional. It is ripe, fragrant, and complex in character, medium bodied (12%), crisp, and quite long on the palate. In aroma/flavor, it is reminiscent of pineapple, toast, lemon peel, peach, honey, and roasted nut. Quite persistent. Better than many basic or 'starter' Brut Champagnes. 1/3 each of Chardonnay, Pinot Blanc, Pinot Noir. 4,500 cases. [2011-2012] Quintessential, Napa, CA 707.226.8300