

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE



CREMANT D'ALSACE BRUT

Appellation

AOC Crémant d'Alsace

Grape Variety

1/3 Chardonnay
1/3 Pinot Noir
1/3 Pinot Blanc

Ageing

3 to 4 years

Tasting notes

Chardonnay for body and fruitiness.
Pinot Blanc for freshness and delicacy.
Pinot Noir for persistency.

Food & Wine

Therefore, the Crémant d'Alsace makes a perfect partner for most aperitif and cocktails when served between 5 and 7°C.

Vinification

Making CREMANT D'ALSACE requires very strict conditions of production and continuous care.

The grapes are picked healthy (without any trace of rot) carefully set down in the press in the respect of the rules identical to the "Méthode Champenoise".

After the traditional fermentation "Vin de Base" in tanks, it is in the bottle itself that the second fermentation "Prise de mousse" takes place in cool cellars. This natural phenomenon requires careful and patient attention to each bottle.

After the two years ageing period "Sur lattes" the bottles are rotated during 4 days, gradually from the horizontal to the vertical position, in order to the yeast deposit to accumulate in the neck of the bottle.

At the time of "dégorgement", the neck of the bottle is frozen and, enclosed in ice, the sediment is ejected by natural pressure and the bottle is corked and wired.

The balance and freshness of Gustave Lorentz Crémant d'Alsace Brut comes from the subtle match of three grapes varieties.

Alcohol content: 12°27 ‹ Residual sugars: 7.27 g/L ‹ Total acidity: 7.3 g/L
Bottles produced: 70 000 bottles ‹ Also available in Magnum: 1 500 bottles



2018 - 91 pts