

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE



## CREMANT D'ALSACE BRUT

### Appellation

AOC Crémant d'Alsace

### Grape Variety

42% Auxerrois, 22% Chardonnay,  
21% Pinot Blanc, 9% Pinot Noir,  
6% Pinot Gris

### Ageing

3 to 4 years

### Tasting notes

Eye : pale yellow and clear colour with fine and persistent bubbles.  
Nose : fine and delicate, sliced green apples, lemons, blanched almonds and pie crust flavors.  
Mouth : frank attack, crisp and bright with fine bubbles and a medium body; nicely dry and biscuity!

### Food & Wine

Therefore, the Crémant d'Alsace makes a perfect partner for most aperitif and cocktails when served between 5 and 7°C, and the crisp line of acidity makes it a mouthwatering match for littleneck clams.

### 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.

Alcohol content: 12°27 ‹ Residual sugars: 7.11 g/L ‹ Total acidity: 6.3 g/L  
Bottles produced: 70 000 bottles ‹ Also available in Magnum: 1 500 bottles