

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

CREMANT D'ALSACE ROSÉ



Appellation

AOC Crémant d'Alsace

Grape Variety

100% Pinot Noir

Ageing

3 to 4 years

Tasting notes

On the nose, this Crémant is fresh and delicate, showing some discreet red berries aromas like currant or blackcurrant; with its balanced acidity, this lively sparkling has a refreshing yet smooth, clean and dry finish.

Food & Wine

Served between 5 and 7°C, our Crémant Rosé inspires a host of gastronomic matches throughout a meal, from the aperitif through light Mediterranean anti pastis starter, pizza or tomato based pastas and finally, some red fruit desserts.

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. This Crémant is made from the single grape Pinot Noir which is full of charm and elegance.

Alcohol content: 12°67 ‹ Residual sugars: 8.44 g/L ‹ Total acidity: 5.9 g/L
Bottles produced: 10 000 bottles