



LUCIEN ALBRECHT
CRÉMANT D'ALSACE BRUT ROSÉ NV
France, Alsace

Domaine Lucien Albrecht is one of the oldest and leading Alsace family owned estates, tracing its roots back to 1425. Through eighteen Albrecht generations, they have become one of the largest owners of prime Alsace hillside vineyards.

In the early '70s, Lucien Albrecht, the father of Jean, the current proprietor and wine-maker, was one of the three founding fathers of the regulated Crémant d'Alsace.

Tradition and modern techniques are used in the crafting of the wines. The original cellars date back to 1772 with oak vats over a century old. They also employ the most modern techniques, as all cellars are air conditioned, vats are temperature controlled, to ensure they optimize the beautiful quality of the grapes.

In 2004, Lucien Albrecht Crémants made history. At the 14th Concours National des Crémants de France (Crémant Wine Challenge), they stole the show, winning an unprecedented Four Gold Medals.

Lucien Albrecht Brut Rosé Crémant is a delightful sparkler made in the methode traditionnelle, with a lively bouquet and subtle aromas. Comprised of 100% Pinot Noir, this rosé possesses a delightful coral, light pink salmon colour and offers an attractive full bodied and fruity taste profile.

Available at the Festival Wine Shop and select BCLDB stores +829036

Principal: Bertrand Denoue, Export Director

Agent: Mark Anthony Wine Merchants

Paired with
Nova Scotia Lobster Blanquette
Champagne and Pinot Blanc Veloute, Petit Legumes
En Croute