

# GUSTAVE LORENTZ CREMANT D'ALSACE BRUT ROSE



## Description:

The Crémant d'Alsace Rose is made from Pinot. An elegant wine that is fresh and discreetly fruity. It showcases fine bubbles and is semi-dry.

## Winemaker's Notes:

The grapes are carefully selected and vinified according to the "Methode Champenoise." After traditional fermentation "vin de base" in tanks, a second fermentation ("prise de mousse") takes place in the cool cellars. Ageing is done "sur lie" with daily bottle rotation, going from a horizontal to vertical position, in order for the yeast deposit to accumulate in the neck of the bottle. At the time of "degorgement," the neck is frozen and, enclosed in ice, the sediment is ejected by natural pressure, after which the bottle is corked and wired.

## Serving Hints:

Served chilled, Crémant d'Alsace Rose is a refined aperitif that also works with hot and cold seafood appetizers, chicken, pork and other white meats and game, as well as some desserts.

<b>Producer:</b>	Gustave Lorentz
<b>Country:</b>	France
<b>Region:</b>	Alsace
<b>Grape Variety:</b>	100% Pinot Noir
<b>Residual Sugar:</b>	7.8 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12%	35.27	15.35	11.41	10.03	7x9	89918800150-9

