

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836
FRANCE



WINE DATA

Producer

Gustave Lorentz

Region

AOC Alsace

Country

France

Wine Composition

100% Pinot Noir

Alcohol

12.3%

Total Acidity

5.6 G/L

Residual Sugar

7.8 G/L

GUSTAVE LORENTZ CRÉMANT d'ALSACE BRUT ROSE NV

VINTAGE

The Crémant d'Alsace Rose is made from Pinot Noir, which is full of charm and elegance. It makes a refined aperitif and an ideal cocktail or reception drink. Fresh and discreetly fruity, it inspires a host of gastronomic matches.

WINEMAKING

The grapes are carefully selected and vinified according to "Methode Champenoise." After traditional fermentation "vin de base" in tanks, a second fermentation ("prise de mousse") takes place in the cool cellars. It does not undergo malolactic fermentation. Aging is done "sur lie" between 14 and 18 months, 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

Serve chilled. This is a refined aperitif that also works with hot and cold seafood appetizers, chicken, pork and other white meats & game, as well as some desserts