



GUSTAVE LORENTZ CRÉMANT
D'ALSACE BRUT
AOC ALSACE, ALSACE, FRANCE

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WINEENTHUSIAST
MAGAZINE

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MAGAZINE

93
POINTS

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“Coppery apple aromas lead into a creamy, tingly mousse. Granny Smith notes are complemented by anise, chervil and marjoram flavors for a sophisticated, herbaceous sip. The long finish is all tangy apple freshness. Pair this wine with roast chicken and let it help you out with the seasoning.”

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