

LUCIEN ALBRECHT

- CREMANT -
ALSACE, FRANCE



Maison Lucien Albrecht is among the pioneers of viticulture in Alsace. Beginning in 1425, Romanus Albrecht established the family in Alsace in the town of Thann near the Swiss border. In 1698, Balthazar Albrecht moved the family to Orschwir and the modern period began.

Today, the Domaine Lucien Albrecht is located in Orschwir and in nine surrounding villages. The domaine consists of a majority holding of the Grand Cru Pfingsberg, large parcels of the Bollenberg cru overlooking the town and origin of the special cuvees of Pinot Gris "Cecile" and Gewürztraminer "Marie" and three "clos": Clos Schild Riesling, Clos Himmelreich Riesling and Clos des Recollets Pinot Gris.

Jean Albrecht, the family's eighteenth generation, heads the firm today and is the firm's chief winemaker and vineyard manager whose goal is to always "respect the grapes" and to respect nature.

The Albrecht's believe Alsace is truly one of the most versatile and exciting white wine producing regions in the world.



Lucien Albrecht, Jean's father, pioneered Crémant production in 1971 and helped gain an Appellation Contrôlée for the wine and for Alsace. The wines, vinified by the classic Champagne Method from 100% free run juice, are the best sparkling wines in France outside of Champagne itself. Recently Maison Lucien Albrecht was awarded four gold medals at a comprehensive National I.N.A.O tasting of all sparkling wines in France, giving the firm more gold medals than any other Crémant producer in France.



CREMANT
Brut Blanc de Blancs
Brut Rosé

LUCIEN ALBRECHT

Alsace, France



Blanc de Blancs Crémant d'Alsace Brut

THE VINEYARD

Domaine Lucien Albrecht is one of the oldest and leading Alsace family owned estate, tracing its roots back to 1425. Through the Albrecht eighteen generations, they have become one of the largest owner of prime Alsace hillside vineyards. In the early 70's, Lucien Albrecht, the father of Jean, the current proprietor and winemaker, was one of the three founding fathers of the regulated Crémant d'Alsace. In 2004, Lucien Albrecht Crémants made history. At the 14^o Concours National des Crémants de France (Crémant Wine Challenge), they stole the show, winning an unprecedented Four Gold Medals.

HARVEST & AGEING

The harvest is hand picked and 100% of the production of this exceptional Blanc de Blanc is produced in house by "méthode traditionnelle" which is the true Champagne method. The full grapes are pressed in a bladder press.

WINEMAKER'S NOTES

This Blanc de Blancs is made from 80% Pinot Auxerrois, 10% Pinot Blanc and 10% Chardonnay. The Blanc de Blancs is distinguished by a fine and elegant bead, a beautiful straw color; a light, delicate palate. It is delicious at any time of the day and with many foods.

Grape Varieties: 80% Pinot Auxerrois, 10% Pinot Blanc and 10% Chardonnay

Finished Alcohol: 12%



Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com

LUCIEN ALBRECHT

Alsace, France



Crémant d'Alsace Brut Rosé

THE VINEYARD

Domaine Lucien Albrecht is one of the oldest and leading Alsace family owned estate, tracing its roots back to 1425. Through the Albrecht eighteen generations, they have become one of the largest owner of prime Alsace hillside vineyards. In the early 70's, Lucien Albrecht, the father of Jean, the current proprietor and winemaker, was one of the three founding fathers of the regulated Crémant d'Alsace. In 2004, Lucien Albrecht Crémants made history. At the 14^o Concours National des Crémants de France (Crémant Wine Challenge), they stole the show, winning an unprecedented Four Gold Medals.

HARVEST & AGEING

Lucien Albrecht Brut Rosé is made from 100% Pinot Noir. The whole cluster hand picked grapes, are softly pressed in a pneumatic press, hence the coral, light pink salmon color. Lucien Albrecht Brut Rosé is made by using the same methods as in Champagne, i.e. "methode traditionnelle". After the second fermentation in the bottle, lee ageing lasts for nine months, followed by remuage and disgorging.

WINEMAKER'S NOTES

The flavors display nice strawberry and wild cherry fruit, with a touch of richness on the mid palate. It is balanced with dry, crisp acidity and complimented with a creamy texture and long finish.

Grape Varieties: 100% Pinot Noir

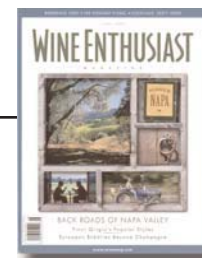
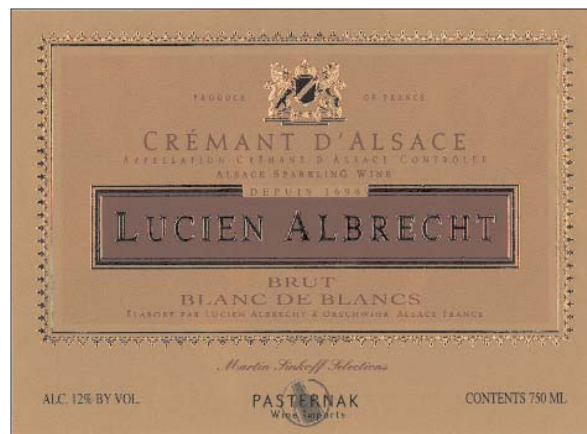
Finished Alcohol: 12%



Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com

LUCIEN ALBRECHT

CREMANT D'ALSACE BRUT BLANC DE BLANCS ALSACE, FRANCE



As seen in...

WINE ENTHUSIAST
MAGAZINE

90 pts

“Albrecht obviously has a skill in sparkling wines, because this, like its partner rosé, is skillfully made, full of fruit and richness. This wine also has an attractive caramel touch, which gives some softness to the palate. Finishes fresh and dry.”

June 2006

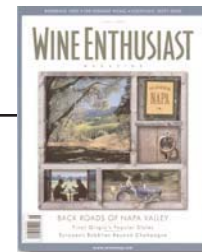
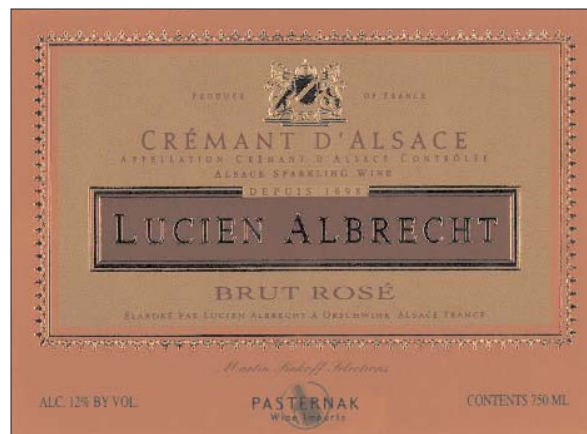
Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com

Martin Finkoff Selections
PASTERNAK
Wine Imports

LUCIEN ALBRECHT

CREMANT D'ALSACE BRUT ROSÉ

ALSACE, FRANCE



As seen in...

WINE ENTHUSIAST
MAGAZINE

89 pts

“A ripe, strawberry-flavored wine, with richness and dense flavors. It’s a great summer rosé, with ripeness coming from sweet fruits and a dry, firm aftertaste.”

June 2006

Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com

Martin Finkoff Selections
PASTERNAK
Wine Imports