

LUCIEN ALBRECHT BRUT, NV



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ALBRECHT



SUPPLIER

[Foley Family Wines](#) - Compliance approved recommended wine supplier 2023-2025 program

VARIETAL

50% Pinot Blanc, 50% Auxerrois

APPELLATION

Alsace, France

COOPERAGE

Méthode Traditionnelle aged on lees 18 to 20 months

ALCOHOL

12.07%

PROFILE

Yellow pale color with nice brilliance and fine, delicate bubbles. An expressive nose of floral and fresh fruits including apple, peaches and apricots. Nice maturity and ripe fruit on the palate. A classic for every occasion, this Crémant Brut balances its freshness with finessed structure.

BRAND FACTS + KEY SELLING POINTS

- The winery was established in 1698
- A pioneering winery behind the establishment of the Crémant d'Alsace AOC (regulations for sparkling wines)
- 100% of the production is estate grown
- Sustainable practices in the vineyard & winery: Agriconfiance certification since 2012
- Pronounced Lu-Shen All-Bresht
- Méthode Traditionnelle – Made same method of Champagne with fermentation taking place in bottle



PGH TIER ACTIVATION

- Tier 1: Listed recommended mandated sparkling By-The-Glass use at specialty restaurants.
- Tier 1: Recommended BTG use at: bars, pool, rooftop, beach, in-room-dining, premium banquet/catering and grab & go.

SCORES & ACCOLADES

91pts NV & 90pts NV [JAMES SUCKLING.COM](#)

WINE ENTHUSIAST

FOLEY FAMILY WINES

Real Vineyards. Real Wineries. Real Wines.