



The Wine: Lucien Albrecht Cremant d'Alsace Brut Rosé, NV, Alsace, France

Where I Purchased: [Le Caveau Vinotheque](#)

Cost: \$20

The best place to begin our wine journey is with bubbles. I love bubbles - all kinds of bubbles. They go with almost everything. Unfortunately, many people only drink a bottle when it is a special occasion. Au contrair! Anytime is the right time for bubbles.

I've always loved the quote from Dom Perignon at the moment he discovered Champagne, "Come quickly, I'm tasting the stars!" We are not tasting Champagne specifically because Champagne can only be called Champagne if it comes from the Champagne region of France; we are tasting a Cremant. Cremant is a French sparkling wine made in the same method as Champagne, called the traditional method, in which the second fermentation (the one that makes the bubbles) takes place inside the bottle. There are many delicious and affordable options to choose from, so let's talk about one. Oh, and make it a sparkling rosé which is a personal favorite of mine.

I gravitate to producers who are (key word) consistent. [Lucien Albrecht](#) (pronounced Lu-Shen All-Bresht) is definitely one of those reliable producers who has been making wines in Alsace, France, since the 1700's. The winery was instrumental in securing the AOC Cremant d'Alsace designation in 1976. In other words, they were the trailblazer for both Brut and Rosé style Cremants

and are still a leader today. Their wines can rival those from Champagne both in style and flavor profile but cost a fraction of the price.

I featured both the rosé and brut styles on my wine list at The Grape for years, purchase it often for home consumption, and recommend it to anyone looking for a quality wine. So...buy yourself a bottle or two, you can afford it!

Tasting Notes:

100% Pinot Noir

Style: dry, crisp acidity, tangy, frothy & fizzy

Nose: bright red fruits like strawberry & wild cherry, light honeysuckle notes, fresh baked bread

Palate: rich tart cherry, strawberry & cream

Finish: creamy texture with a long bright citrusy finish

Pairing:

Drink this with anything really because the diversity of sparkling rosé is vast. The naturally high acidity gives it the power to cut through rich sauces or embrace lighter fare. The acidity also works well with fatty, fried, or spicy dishes. It can handle a lot of variety and almost any occasion from brunch to lunch and from happy hour to your Thanksgiving table. So, I will repeat...when in doubt, drink sparkling rosé!

Where to buy:

Several places carry this producer's wines, but I urge you to support local small businesses. Please go visit Thierry at Le Caveau in Lake Highlands www.lecaveaudallas.com Thierry's background and knowledge runs deep; plus he is an expert when it comes to French wine. He is the owner, he is French, and he has the most amazing shoe collection!

Until next time!

Courtney

The Lusch List



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