

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE

## GEWURZTRAMINER GRAND CRU ALTENBERG DE BERGHEIM 2016 ORGANIC WINE



FR-BIO-01  
Agriculture France

### Appellation

AOC Alsace Grand Cru

### Grape Variety / Age Of The Vines

100% Gewurztraminer / 40 years on average

### Ageing

15 to 20 years

### Tasting notes

Eye: intense golden yellow colour.

Nose: staggeringly complex! Rich, languid, slow dreaming swirls of honeyed turmeric cream, of saffron and the heavy golden light of evening. White pepper folded into lychee. Cumin seed, rose oil, pink peppercorns.

Mouth: intense citrus notes – Seville orange, kumquat – jewel-cut the sweetness and weight into bevelled planes and angles. Magnificent!

### Food & Wine

Elegant wine will delight slightly sweet wines lovers and will pair with lacquered duck, foie gras terrines and desserts made with shortbread pasta.

### Origin

This wine is produced from 100 % Gewurztraminer grapes from the classified Grand Cru site of the Altenberg of Bergheim vineyard owned by Gustave Lorentz.

The dominant soil of this area is clay and limestone; the vines from which this wine is produced are very old, between 30 and 50 years old. The pride of Bergheim winegrowers, the Altenberg has been renowned for its fine wines since the end of 13th century. Altenberg Grand Cru wines are remarkable for the perfect balance between their subtle, distinguished aroma and their powerful, virile body. They are gastronomic wines par excellence.

### Vintage

After the dry summer and autumn of 2015, the first half of this year was marked by heavy precipitation. This phenomenon linked to low spring temperatures highly retarded the vegetative cycle. Happily, those temperatures increased around the beginning of May, which allowed a vegetative cycle rebound. Given this surrounding humidity, the threat of mildew was palpable in the whole vineyard.

Flowering started in mid-June and lasted approximately 15 days in rather difficult conditions as a result of persisting rainfalls and temperatures which were far below normal for the season.

Even though July was also dominated by water, a warm and dry weather settled from the beginning of August. The vineyard also experienced a heatwave during the second half of August. Those high temperatures allowed to maintain very satisfying sanitary conditions. Producers were able to notice that maturities pursued their evolutions in a positive way with interesting acidity levels and most importantly, in an optimum sanitary state.

Alcohol content: 13°41 ‹ Residual sugars: 30.1 g/L ‹ Total acidity: 4.2 g/L  
Bottles produced: 22 452 bottles ‹ Harvest date: 4<sup>th</sup> & 23<sup>rd</sup> November, 2016