

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

PINOT BLANC RÉSERVE 2022 – dry wine

Appellation

AOC Alsace

Grape Variety

100% Pinot Blanc

Ageing

3 to 5 years

Tasting notes

Eye : light yellow colour.

Nose : expressive, floral with a fruity and pleasant note of fresh peache and pear.

Mouth : mouth-watering and warm structure, pleasant, easy drinking wine. Its acidity provides freshness and makes it a great Pinot Blanc with a wonderful fruit, very approachable.

Food & Wine

It's a great matching with hot or cold starters, white fishes, mussels and cold fish pate.

Perfect wine by the glass, with a buffet or on a warm day when thirsty! The most versatile wine in Alsace.

Origin

Various hill-sides around the little village of Bergheim with a predominance of heavy soils compound by clay and limestone.

Vintage

The exceptional nature of 2022 is obvious! The elders evoke 1947 or 1959...

Nothing has been spared for the Alsatian vineyard: the April frost which caused heterogeneous yields, the June hail which generated differences in maturity and finally the drought (water stress). With a water deficit since September 2021, Alsace broke the record for the number of days with temperatures over 30°, with temperatures in July higher than in 2003... This drought nevertheless allowed diseases to be limited, the sanitary state was very satisfactory, and the grapes harvested were of very good quality. The rain at the end of August, which had been expected for two months, has been a saviour to the plots, limiting the expected loss of yield. The clay-limestone soils of Bergheim also protected us, having less impact on our crop.

In mid-September, depending on the geographical situation, between half and two thirds of the harvest has been completed, with the harvest starting 15 days earlier than in 2021. Despite low acidity and high pH levels, the Pinot Noir wines are magnificent, with dense tannins. The white grape varieties, which have reached high maturity, give concentrated and aromatic wines.



Alcohol content: 12°50 ∞ Residual sugars: 0 g/L ∞ Total acidity: 5.3 g/L

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