GRANDS VINS D'ALSACE



### RIESLING RESERVE 2022 - dry

# **Appellation**

**AOC** Alsace

## Grape Variety

100% Riesling

#### Ageing

3 to 4 years

#### Tasting notes

Eye: pale yellow color

Nose: expressive, refined, with citrus and white flower aromas.

Mouth: lively attack, refreshing acidity, lime, granny smith apple with a great structure, fruity with a clean and dry finish. A classy dry and gastronomic Riesling from Gustave Lorentz!

#### Food & Wine

With grilled, raw and lightly boiled fish dishes, seafood, poultry and white meat.

Perfect for pork, veal chop, seafood and goat cheese.

#### 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.

