

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

GEWURZTRAMINER GRAND CRU ALTENBERG DE BERGHEIM 2019 ORGANIC WINE



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: concentrated nose, candied and floral aromas, spicy and peppery flavours.

Mouth: powerful and round, while being well-balanced. Beautiful fruity aromas on finish.

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

Finesse, elegance, precision, balance, subtlety, fruitiness... The praises fly for this 2019 vintage.

To start with, let's first remember the key events of 2019.

After a soft winter, cold and humidity set in from March to mid-April delaying the budburst of the vine. May was particularly cool with some frosts, fortunately without any consequences. These adverse weather conditions contributed to the slowing growth of the vine. The flowering period for instance (mid-June), has been very long, more than 3 weeks late compared to 2018.

Starting from mid-June, a dry and very warm weather has finally settled in Alsace. High temperature records have been even broken the 30th of June, with 38°C in Colmar! Due to the summer conditions, the growth vine was sustained. The rainfalls in August were very beneficial for the most delicate soils thus far under water stress, and catching up on the vine growth.

Harvest conditions were absolutely exceptional. The warm, dry and mild weather recorded during September led to the perfect grapes maturity and well-balance sugar/aciduity, heralding on great wines.

All the professional are ready to re-sign for such a vintage, the vinifications being so serene allowing the production of elegant, fruity wines with much clarity.



Alcohol content: 13°99 ∞ Residual sugars: 27 g/L ∞ Total acidity: 4.7 g/L
Bottles produced: 19 791 bottles ∞ Harvest date: 14-15-25th October, 2019