

GUSTAVE LORENTZ PINOT GRIS SCHOFWEG 2011



Description:

This single-vineyard Pinot Gris is golden yellow, with a charming and complex nose that features dried white fruits. The mouth is very generous and full-bodied, with a great mouth-filling texture. Its pleasant, fruit-forward palate leads to an enjoyable finish.

Winemaker's Notes:

The grapes come from an exceptional single vineyard perched over the plains, a continuation of the Altenberg de Bergheim Grand Cru, looking east. The thin limestone soil is drained by the North Wind in summer. The harvest took place under the best possible conditions. The wind eliminated any occurrence of rot and this contributed to the development of the concentration of the wine. Apart from the areas that normally require early harvesting, the experts were patient, as in 2007, in order to best manage the ripeness and condition of the fruit.

Serving Hints:

A versatile wine, the Pinot Gris "Schofweg" can be enjoyed as an aperitif or with a wide range of appetizers. It also works well with game, mushrooms, roasted meats, semi-soft cheeses and fruity deserts.

Interesting Fact:

The name "Schofweg" means "the road of the sheep." In earlier times, herders brought the sheep to eat the fine grass on the top of the Altenberg hill where the vineyards are now located.

PRODUCER: Gustave Lorentz
COUNTRY: France
REGION: Alsace
GRAPE VARIETY: 100% Pinot Gris
RESIDUAL SUGAR: 12.1g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14.5%	35.27	10.12	15.48	11.53	7X10	89918800149-3



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