

GUSTAVE LORENTZ PINOT NOIR LE ROSÉ 2017



Description:

Delicately fruity, this Pinot Noir is a light, fresh wine revealing flavors of cherries, raspberries, blackberries and soft tannins. It is extremely refreshing and refined.

Winemaker's Notes:

The Pinot Noir grapes for this unique Alsace Rose were picked at the height of ripeness from the various hillside vineyards surrounding the village of Bergheim. The heavy soil is composed of clay and limestone. After destemming and a short maceration of 15 hours, the grapes are pressed and undergo “cold clearing” for 12 hours. Fermentation is conducted at 18°C for between two and three weeks and, if the acidity is high, malolactic fermentation takes place. The final wine is racked and matured on fine lees for two-to-three months.

Serving Hints:

Served slightly chilled, Pinot Noir – Le Rose is a lovely aperitif, served alone or with such foods as barbecue, roasted meats, salads and light cheeses. It is especially well-matched with ethnic cuisines such as non-spicy Chinese, Vietnamese, Thai and Indian foods.

PRODUCER:	Gustave Lorentz
COUNTRY:	France
REGION:	AOC Alsace
GRAPE VARIETY:	100% Pinot Noir
ALCOHOL %:	12.34 %
RESIDUAL SUGAR:	3.57 g/l

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Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	35.27	10.12	15.48	11.51	7x10	89918800143-1	1089918800143-8