

# GUSTAVE LORENTZ

## PINOT GRIS RESERVE 2017



### Description:

The Pinot Gris Reserve is gold-yellow in color, with a charming and complex nose of dried white fruits and nuts, as well as a smokiness that is haunting. The same expressive characteristics are found in the nose, which is generous and full-bodied. The mouth-filling texture is very pleasant and fruit-forward, with an enjoyable finish, thanks to the wine's balanced acidity.

### Winemaker's Notes:

The grapes come from various hillside vineyards around the village of Bergheim, with a predominance of heavy clay/limestone soil. They are hand-picked, usually around the beginning of October, with the whole grapes pressed. The pressed juice is separated from the free-run juice and undergoes 12-to-24 hours of "debourbage" or settling, to eliminate impurities, which are then filtered out. Fermentation takes place, using a combination of natural and selected yeasts, in stainless steel vats. The wine goes through two rackings, the first to separate the lees from the wine and the second to clarify the wine. It sits in tanks for six months, with the potential to age for approximately seven to eight years.

### Serving Hints:

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

<b>PRODUCER:</b>	Gustave Lorentz
<b>COUNTRY:</b>	France
<b>REGION:</b>	Alsace
<b>GRAPE VARIETY:</b>	100% Pinot Gris
<b>ALCOHOL %:</b>	13.35%
<b>RESIDUAL SUGAR:</b>	8.81 g/l
<b>TOTAL ACIDITY:</b>	5.6 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	35.27	10.12	15.48	11.51	7x10	89918800146-2	1089918800146-9

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