

GUSTAVE LORENTZ PINOT NOIR LE ROSE 2013



Description:

Gustave Lorentz Le Rose 2013 is light and fruity. Crisp and bright with notes of cherries, raspberries and blackberries. It is extremely refreshing and refined with a soft tannin finish.

Winemaker's Notes:

The growing condition of the Pinot Noir grapes was good in 2013 – ripe, with silky tannins and deep, violet-tinged color. They 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 pressing, the grapes undergo a cold maceration for 15 hours. The wine undergoes fermentation for two – three weeks where the temperature is kept at 64° F (18° C). The wine is allowed to sit on the lees for a few months before racking and bottling.

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: Alsace
GRAPE VARIETY: 100% Pinot Noir
RESIDUAL SUGAR: 4.7 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.3%	35.27	15.35	11.41	10.03	7X10	89918800143-1

