

# GUSTAVE LORENTZ CRÉMANT D'ALSACE BRUT

AOC Alsace, France

GRANDS VINS D'ALSACE  
**Gustave Lorentz**  
à Bergheim depuis 1836  
FRANCE



**TASTING NOTES:** The balance and freshness of Crémant d'Alsace comes from the subtle match of four grape varieties: Pinot Blanc, Pinot Gris, Pinot Noir and Chardonnay.

**VINIFICATION:** The grapes are carefully selected and vinified according to the "Methode Champenoise." After traditional fermentation "vin de base" in tanks, a second fermentation ("prise de mousse") takes place in the cool cellars. It does not undergo malolactic fermentation. Aging is done "sur lie" over 14 to 18 months, with daily bottle rotation, going from a horizontal to vertical position, in order for the yeast deposit to accumulate in the neck of the bottle. At the time of disgorgement, the neck is frozen and, enclosed in ice, the sediment is ejected by natural pressure, after which the bottle is corked and wired.

**FAMILY:** *"The essence of our wines stems from the close relationship between grape variety, terroir and climate."* Those immortal words from Gustave Lorentz, the founder of this famed Alsatian estate, pervade every aspect of the winemaking and winegrowing process, and it has since its founding in 1836. There have been seven generations of family tradition here, currently helmed by sixth generation Georges Lorentz, and with that kind of legacy comes innovation. Gustave Lorentz was among the first producers in Alsace to use stelvin closures and became certified organic by Ecocert in 2012.

Gustave Lorentz vineyards are nestled in the hills of Altenberg de Bergheim in the Vosges Mountains on 85 acres, with four being planted on the hills of Grand Cru Kanzlerberg and 30 in the Altenberg de Bergheim. Riesling, Pinot Gris, Gewurztraminer and Pinot Blanc varieties, all vinified separately, make up the majority of plantings of these exceptional vineyards, along with smatterings of other varieties.

The wines have been described as "gastronomic", being a perfect partner to any kind of cuisine. One of the outstanding wines is the Crémant d'Alsace Brut Rosé, made of 100% Pinot Noir. Having been aged for nearly four years and made in the traditional method, its pleasing aroma and lively acidity demonstrate all that is great about Gustave Lorentz.

**PRODUCER:** Gustave Lorentz

**ALCOHOL:** 12.5%

**REGION:** AOC Alsace

**TOTAL ACIDITY:** 5.05 G/L

**GRAPE(S):** 60% Pinot Blanc, 18% Pinot Gris, 12% Pinot Noir, 10% Chardonnay

**RESIDUAL SUGAR:** 10 G/L

**SKU:** GLCANV7