GUSTAVE LORENTZ PINOT GRIS GRAND CRU ALTENBERG DE BERGHEIM 2015



AOC Alsace, France



TASTING NOTES: This Grand Cru Pinot Gris has a complex nose with typical smoked notes, followed by quince, peach, mango and gingerbread aromas. The palate is ample and impressively round, balanced by a nice freshness and superb acidity.

VITICULTURE: This Pinot Gris is from Gustave Lorentz's Grand Cru vineyard, Altenberg of Bergheim. The vineyard's soil is primarily composed of clay and limestone and is home to 30–50-year-old vines. The pride of Bergheim winegrowers, the Altenberg has been renowned for its fine wines since the end of the 13th century.

The 2015 season offered mild winter temperatures and above average precipitation. Warm weather gave way to rain in mid-August, triggering a growth spurt. The vines were in perfect health at the time of harvest. These conditions point to an excellent vintage.

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.

PRODUCER: Gustave Lorentz

REGION: AOC Alsace Gran Cru

GRAPE(S): 100% Pinot Gris

SKU: GLPA157

ALCOHOL: 14.91% TOTAL ACIDITY: 5.1 G/L RESIDUAL SUGAR: 31.6 G/L

