

2011 GUSTAVE LORENTZ RIESLING GRAND CRU KANZLERBERG



WINE DATA <u>Producer</u>

Gustave Lorentz

Region Alsace, AOC Grand Cru

Country France

Wine Composition
100% Riesling
Alcohol
14.08%
Total Acidity
7.19 G/L
Residual Sugar
12.5 G/L
pH:
3.09

DESCRIPTION

This Grand Cru Riesling has a golden yellow color. Aromas of spring flowers, with mineral hints. On the palate, it is fresh, full-bodied, superbly well-balanced and powerful -- with a lingering flavor.

WINEMAKER NOTES

The 7.98 acres of the Kanzlerberg (smallest GC in Alsace!) vineyard are composed of a characteristic clay-limestone soil, but also include grey and black gypsum Muschelkalk-bearing marl, something rarely seen in the Alsace wine producing region. This creates a very heavy soil. The rather steep, South and South-West facing slope of Kanzlerberg, flattens out to form a small plateau of an average altitude of 273 yards, below which flows the Bergenbach brook.

SERVING HINTS

This is a wonderful "food" wine. It is straightforward, with vibrant acidity, great structure and a very clean and dry aftertaste. This wine is ideal with all fish dishes, grilled or in sauce, especially with raw fish like sushi, but also white meat.