

GRANDS VINS D'ALSACE

**Gustave Lorentz**  
à Bergheim depuis 1836  
FRANCE

2012

**GUSTAVE LORENTZ RIESLING  
GRAND CRU KANZLERBERG**



#### **WINE DATA**

##### **Producer**

Gustave Lorentz

##### **Region**

Alsace, AOC Grand Cru

##### **Country**

France

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##### **Wine Composition**

100% Riesling

##### **Alcohol**

12.87%

##### **Total Acidity**

6.7 G/L

##### **Residual Sugar**

1.09 G/L

##### **pH:**

3.06

#### **DESCRIPTION**

This Grand Cru Riesling has a golden yellow color. It has aromas of yellow-fleshed fruit, citrus and honey as well as some flinty notes. The palate is fresh and rich, with citrus and ginger, superb substance, and a very long and dry finish.

#### **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.