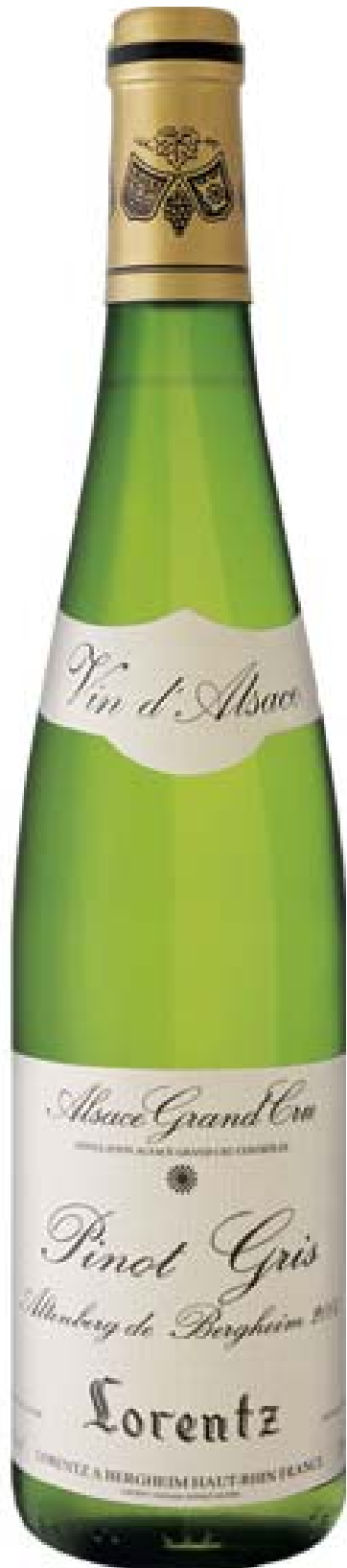


# GUSTAVE LORENTZ PINOT GRIS GRAND CRU ALTENBERG DE BERGHEIM 2005



## **DESCRIPTION:**

The Pinot Gris Grand Cru Altenberg has a deep, golden yellow color, and a nose filled with honey, grilled peanuts and smoky scents. It is rich and complex, elegant and concentrated. Perfectly mature, this wine displays powerful flavors, such as dried apricot, apple, quince and honey, with wax and glace fruit on the finish.

## **WINEMAKER'S NOTES:**

The grapes come from the classified Grand Cru site of Altenberg of Bergheim vineyards owned by Gustave Lorentz. The dominant soil of this area is clay and limestone and the grapes for this wine come from vines between 30 and 50 years old. The pride of Bergheim winegrowers, the Altenberg has been renowned for its fine wines since the end of the 13<sup>th</sup> Century. They are marked by the perfect balance between the subtle, distinguished aroma and powerful, virile body.

## **SERVING HINTS:**

This is a great wine both for fine meals and festive occasions. It can be served as an aperitif with foie gras, or paired with dishes like duck "l'orange," strong cheeses, aromatic Chinese or Thai food, or exotic fruit desserts.

<b>PRODUCER:</b>	Gustave Lorentz
<b>COUNTRY:</b>	France
<b>REGION:</b>	Alsace
<b>GRAPE VARIETY:</b>	100% Pinot Gris
<b>ALCOHOL:</b>	14.6%
<b>RESIDUAL SUGAR:</b>	18 g/l