

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836
FRANCE

GUSTAVE LORENTZ PINOT GRIS RESERVE 2018



WINE DATA

Producer

Gustave Lorentz

Region

AOC Alsace

Country

France

Wine Composition

100% Pinot Gris

Alcohol

13.54%

Total Acidity

5.1 G/L

Residual Sugar

7.01 G/L

pH:

3.32

VINTAGE

The Pinot Gris Reserve is gold-yellow in color, with a charming and complex nose of dried white fruits and typical grilled and smoked notes of this grape variety. The same expressive characteristics are found on the nose, which is generous and full-bodied. The mouth-filling texture is very pleasant and fruit-forward, with an enjoyable finish, thanks to the wine's balanced acidity.

WINEMAKING

The grapes come from various hillside vineyards around the village of Bergheim, with a predominance of heavy clay & limestone soil. They are hand-picked, usually around the beginning of October, with the whole grapes pressed. The pressed juice is separated from the free-run juice and undergoes 12-to-24 hours of "debourbage" or settling, to eliminate impurities, which are then filtered out. Fermentation takes place, using a combination of natural and selected yeasts, in stainless steel vats. The wine goes through two rackings, the first to separate the lees from the wine and the second to clarify the wine. It sits in tanks for six months, with the potential to age for approximately seven-to-eight years.

SERVING HINTS

This wine can be enjoyed as an aperitif or with a wide range of appetizers, especially foie gras. It also works well with game, mushrooms and other vegetables, as well as roasted meats, semi-soft cheeses and fruity deserts.