

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836  
FRANCE

## GUSTAVE LORENTZ PINOT BLANC RESERVE 2018



### WINE DATA

#### Producer

Gustave Lorentz

#### Region

AOC Alsace

#### Country

France

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#### Wine Composition

100% Pinot Blanc

#### Alcohol

12.38%

#### Total Acidity

5.2 G/L

#### Residual Sugar

2.48 G/L

### VINTAGE

The Pinot Blanc Reserve is light gold-yellow in color, with an intense, fresh nose of citrus fruits, refined complexity. The expressive, charming and approachable aromas carry through to the palate, with a pure approach, nice balance, strong fruitiness and a dry, elegant finish.

### 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 “debourage” 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 five months, and has the potential to age for an additional five years.

### SERVING HINTS

Serve chilled. This is a great match for both hot and cold appetizers, especially mussels and cold seafood plates. It also is an outstanding aperitif and the most versatile wine coming from the Alsace.