

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836
FRANCE

GUSTAVE LORENTZ PINOT BLANC RESERVE 2019



WINE DATA

Producer

Gustave Lorentz

Region

AOC Alsace

Country

France

Wine Composition

100% Pinot Blanc

Alcohol

13%

Total Acidity

5.4 G/L

Residual Sugar

0.61 G/L

pH:

3.36

VINTAGE

The Pinot Blanc Reserve is light yellow in color, with an intense, fresh and fruity nose of white peach and Mirabelle plum in syrup. Nicely balanced, with strong fruitiness and a dry and elegant finish. A thirst-quenching Pinot Blanc.

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 “debouillage” 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

The Pinot Blanc Reserve is a great match for both hot and cold appetizers, especially mussels and cold seafood plates. It also is an exceptional aperitif and the most versatile wine coming from the Alsace.