

GRANDS VINS D'ALSACE

Gustave Lorentz
à Bergheim depuis 1836
FRANCE

GUSTAVE LORENTZ PINOT GRIS RESERVE 2021



WINE DATA

Producer
Gustave Lorentz

Region
Alsace AOC

Country
France

Wine Composition

100% Pinot Gris

Alcohol
13.2%

Total Acidity
5.6 G/L

Residual Sugar
6.9 G/L

pH:
3.4

DESCRIPTION

The 2021 Pinot Gris Reserve is pale yellow in color, bright and clean. It is a smooth wine of finesse and distinction, with wild peach and pear on the nose. The white fruit extends to the generous and medium-bodied palate. It has a great mouth-filling texture, with a very enjoyable and dry finish, thanks to its balanced acidity.

WINEMAKING

The grapes come from various hillside vineyards around the village of Bergheim, planted in heavy clay/limestone soil. They are hand-picked 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 six months, with the potential to age for approximately seven to eight years.

SERVING HINTS

A versatile wine, this Pinot Gris Reserve 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 desserts.