



# Gustave Lorentz

## Gewurztraminer Grand Cru

### Altenberg de Bergheim

## “Highlights”

### 2011

- **95 – WINE ENTHUSIAST**, *December 2017*

“A rather lifted nose of peach and blossom creates a heady opening. There also is the merest hint of vanilla. The palate reprises these notes with creamy vanilla, ripe peach and honeysuckle. Warmth is palpable on this rather luscious, incredibly generous and still-evolving wine. The finish is beautifully corralled into zesty sweetness by ripe lemon. This is layered and complex and must be savored slowly. It will continue to develop.”

### 2010

- **92 – WINE ADVOCATE**, *Sept. 2015*

“Opening to beautifully clear and mineral-scented Gewurz aromas with darker toned, bitter orange flavors, freshly crushed flintstone and some honey aromas, the 2010 Gewurztraminer Grand Cru Altenberg de Bergheim Vieilles Vignes indicates a very precise and elegant intensity on the nose. On the tongue this is a full-bodied, round, intense and elegant Gewurztraminer with a mineral structure and refreshingly vibrant acidity. The lingering salinity in the elegant finish reveals nice bitter orange flavors (candied lemon and orange zests) and a great intensity in the aftertaste.”

- **92 – WINE ENTHUSIAST**, *Jul. 1, 2014*

“With rich apricot juice, sweet red apples and a dry spiciness, it is complex and has aging potential. A mineral element in the texture emphasizes the dry yet rich nature of the wine.”

- **90 – WINE & SPIRITS ‘Years Best’ Issue**, *Dec. 2014*

“Flavors of quince, honey and oolong tea turn toward savory mushroom and cheese rind with air, the wine kept lively with mouthwatering acidity. Off vines 30 to 50 years of age, this has the intensity to stand up to a spicy Thai pork dish.”

### 2007

- **92 – WINE & SPIRITS**, *Dec. 2013*

“The golden color implies the depth of flavor in this delicious gewurz. Scents of apple blossoms add complexity to its restrained aroma, layering quince over tart apple, creamy pear and pale vanilla flavors. It has the crispness of fresh-picked fruit, its fullness of flavor focused on complexity. This grows in a rocky mix including Jurassic limestone, rich in fossils.”

- **91 – WINE ENTHUSIAST**, *Aug. 1, 2012*

### 2006

- **91 – WINE ENTHUSIAST**, *Oct. 1, 2010*

### 2002

- **90 – WINE SPECTATOR**, *Feb. 15, 2007*

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