



Gustave Lorentz Pinot Gris Grand Cru Altenberg de Bergheim

“Highlights”

2011

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

“Honeyed richness hits the nose directly. This is followed by citric freshness and ripe notions of juicy pear. The palate has a touch of residual sweetness but also a wonderful blast of lemony freshness that brightens and enlivens this lovely, developing wine. It is this lemony purity, edged with notions of candle wax and candied zest that gives this such a youthful, lip-smacking and clean finish. This has only just begun to develop. It's ready now but with further potential.”

2008

- **91 – WINE SPECTATOR**, *Sept. 30, 2010*

“A pretty honeysuckle note runs through the Gala apple, apricot and melon notes in this lightly honeyed white. Subtle acidity provides balance, and a hint of clementine lingers on the silky finish.”

- **92 – VINOUS**, *April 2015*

“Vivid gold-tinged straw-yellow. Spicy botrytis nuances add complexity and depth to the aromas of peach, caramelized cherry tomato, tangerine and saffron. Then richer still in the mouth, with round flavors of honey, pineapple chutney and porcini. Finishes very long and rich, with bright acidity ensuring a suave texture. The noble rot is key here in providing not just lift but complexity too. This is by far the best wine (other than the VTs and SGNs) that I tasted at Gustave Lorentz this year.”

2007

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

“With its gold color, this looks like an opulent wine—a fact confirmed on the palate. It remains essentially dry; its opulence translated into great swathes of perfumed tropical fruits. It has weight, the sort of wine to go with rich sauces—or even by itself.”

2005

- **90 – WINE SPECTATOR**, *2009*

“This shows the fleshy side of Pinot Gris, with a white pepper note accenting the apricot, papaya and honey flavors. Light- to medium- bodied, with zesty acidity and a lightly smoky finish.”

