

GRANDS VINS D'ALSACE

Gustave Lorentz
à Bergheim depuis 1836
FRANCE

GUSTAVE LORENTZ PINOT BLANC RESERVE 2021



WINE DATA

Producer

Gustave Lorentz

Region

Alsace AOC

Country

France

Wine Composition

100% Pinot Blanc

Alcohol

12.4%

Total Acidity

6.1 G/L

Residual Sugar

3.29 G/L

pH:

3.25

DESCRIPTION

The Pinot Blanc Reserve is light yellow in color, with a fruity and pleasant nose of fresh peaches and white flowers. A mouth-watering and warm structure, which makes the wine very pleasant and easy drinking. Its acidity provides freshness and makes it a great Pinot Blanc with a wonderful fruit, very approachable.

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 six months, with the potential to age for approximately seven to eight 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 a perfect aperitif and the most versatile wine coming from the Alsace.