

GRANDS VINS D'ALSACE

Gustave Lorentz
à Bergheim depuis 1836
FRANCE

2018

**GUSTAVE LORENTZ
RIESLING GRAND CRU
KANZLERBERG**

WINE DATA

Producer

Gustave Lorentz

Region

Alsace,
AOC Grand Cru

Country

France

Wine Composition

100% Riesling

Alcohol

13.08%

Total Acidity

6.4 G/L

Residual Sugar

5.21 G/L

DESCRIPTION

This Grand Cru Riesling has an exceptionally elegant nose. It is true to the varietal, offering aromas of fresh fruits and minerality. The palate is dry, rich and expressive with a lasting finish.

WINEMAKER NOTES

An organic wine certified by the FR-BIO-01 Agriculture France. The vineyard is located on 8 acres of the Kanzlerberg, the smallest Grand Cru in Alsace, and is composed primarily of clay-limestone soil.

The 2018 vintage will go down in history, both in terms of unusual conditions and quality of harvest. The Alsace reported a year's worth of rainfall in the first 7 months, allowing the region to replenish its water reserves. Despite this the vineyard's sanitary conditions were preserved, enhanced by the second warmest summer on record since 1900. The summer was marked by consistent high temperatures and a heat wave from late July to early August. The conditions for harvest were optimal, yielding ideal quality and quantity. Cellar samples revealed aromatic, balanced and fruit-forward wines.

SERVING HINTS

Tension and richness make the Grand Cru Riesling an excellent pairing with sushi and pan-roasted fish in a beurre blanc sauce.

