

GUSTAVE LORENTZ
2023 CRÉMANT D'ALSACE ZÉRO DOSAGE
AOC Alsace, France

GRANDS VINS D'ALSACE
Gustave Lorentz
à Bergheim depuis 1836
FRANCE



TASTING NOTES: Pale yellow with a hint of gold and a beautiful stream of fine, persistent bubbles. Elegant and refreshing with aromas of crisp green apple, pear, and bright citrus notes of lime and grapefruit. Its crisp, dry Zéro Dosage style makes it perfect for celebrations, aperitif hour, or elevating everyday moments. Serve chilled and enjoy with fresh seafood, sushi, light appetizers, or creamy goat cheese.

VITICULTURE: Crafted from organically grown grapes and produced according to the strict standards of Crémant d'Alsace. Carefully selected, healthy grapes are gently pressed and made using the traditional method, the same time-honored process used for the world's finest sparkling wines, resulting in exceptional freshness, elegance, and finesse.

VINIFICATION: Crafted using the traditional method, the wine undergoes its second fermentation in the bottle and is aged for 24 months on the lees in cool cellars, developing elegance, complexity, and fine, persistent bubbles. Each bottle is carefully riddled to collect the natural yeast sediment before disgorgement. No sugar is added during the final dosage, preserving the wine's pure, crisp, and refreshing Zéro Dosage style. *Only 5% of Crémant d'Alsace wines are vintage dated, making this 2023 release a true reflection of an exceptional warm vintage. Chardonnay represents just 1.6% of Alsace vineyards, bringing a distinctive elegance rarely found in Crémant.*

FAMILY: Founded in 1836, Gustave Lorentz has been crafting exceptional Alsace wines for seven generations in the historic village of Bergheim, located in the heart of the region's finest vineyards. The Lorentz family's deep roots in Alsace reflect nearly two centuries of passion, craftsmanship, and respect for the unique terroir that defines their wines. Guided by a philosophy of preserving the land for future generations, the family combines traditional winemaking expertise with sustainable practices, including certified organic estate vineyards. From elegant sparkling Crémant d'Alsace to expressive still wines, Gustave Lorentz creates food-friendly wines that capture the freshness, purity, and distinctive character of Alsace while continuing a family legacy built on quality, authenticity, and innovation.

PRODUCER: Gustave Lorentz

REGION: AOC Alsace

GRAPE(S): 52% Pinot Blanc, 27% Chardonnay, 15% Pinot Gris, 6% Pinot Noir

ALCOHOL: 12.5%

RESIDUAL SUGAR: 1.54 G/L

TOTAL ACIDITY: 5.9 G/L

pH: 3.04 G/L