

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

FLEURELLE 2018



Appellation

AOC Alsace

Grape Variety

Muscat

Pinot Blanc

Sylvaner

Ageing

2 to 5 years

Tasting notes

This wine named « Fleurette » comes from a blend of 3 grape varieties (Muscat, Pinot Blanc and Sylvaner). It exhales a very expressive bouquet, which is floral and fruity, where the Muscat imposes its style with delicacy and freshness. Its nose is fresh, smooth and very thirst-quenching, with notes of Williams pear, white peach and violet. In the mouth, its texture is suave, juicy and full of fruits, while keeping a great freshness.

Food & Wine

Fleurette should be served between 8 and 12°C for aperitif and it will match perfectly with seafood, asparagus, goat cheese, as well as with an avocado and smoked trout mousse.

Origin

Various hill-sides around the small village of Bergheim, with a predominance of heavy clay and limestone soils.