

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE

## GEWURZTRAMINER GRAND CRU ALtenberg de BERGHEIM 2012 ORGANIC WINE



Appellation  
AOC Alsace Grand Cru

### Grape Variety / Age Of The Vines

100% Gewurztraminer / 40 years on average

### Ageing

15 to 20 years

### Tasting notes

Eye: Intense golden yellow colour

Nose: Rich, reveals aromas of rose petals, fine spices, nutmeg, lychees.

Mouth: Dense and warm with a hint of sweetness, sound with a nice expression flavours, well-structured and tasty. Persistent finish where it reveals more austerity

### Food & Wine

Elegant wine will delight slightly sweet wines lovers and will pair with lacquered duck, foie gras terrines and desserts made with shortbread pasta.

### Origin

This wine is produced from 100 % Gewurztraminer grapes from the classified Grand Cru site of the Altenberg of Bergheim vineyard owned by Gustave Lorentz.

The dominant soil of this area is clay and limestone; the vines from which this wine is produced are very old, between 30 and 50 years old. The pride of Bergheim winegrowers, the Altenberg has been renowned for its fine wines since the end of 13th century. Altenberg Grand Cru wines are remarkable for the perfect balance between their subtle, distinguished aroma and their powerful, virile body. They are gastronomic wines par excellence.

### Vintage

Winter temperatures were fairly mild, but there was less rainfall than usual. February, on the other hand, was marked by a spike of intense cold. Bud break was early, thanks to a mild March, but the low temperatures throughout April and May delayed vegetative growth.

Because of this, flowering began late, towards the end of May and continued on throughout June. The relatively humid conditions that pertained during this period created the ideal condition for downy mildew, with an onslaught of powdery mildew increasingly prevalent in July.

While the incidence of both diseases was high, the vigilance of the region's growers and the very warm August temperatures helped to limit their impact. In some places and in some soils, these very hot conditions delayed ripening by a little. Thankfully, September saw the arrival of cooler days, which created better conditions for even ripening and healthy grapes. These had good levels of tartaric acid, a necessary precondition for the creation of balanced wines.



Alcohol content: 14°17 ♂ Residual sugars: 26.2 g/L ♂ Total acidity: 3.7 g/L  
Bottles produced: 13 350 bottles ♂ Harvest date: 16<sup>th</sup>-17<sup>th</sup> of October, 2012