

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE

## GEWURZTRAMINER SELECTION DE GRAINS NOBLES 2007

### Appellation

AOC Alsace

### Grape Variety

100% Gewurztraminer

### Ageing

Up to 25 years

### Tasting notes

A true masterpiece this wine has an exceptional concentration and richness.

This Gewurztraminer, from botrytised grapes, providing great emotion.

Nose: it is unique and exudes a majestic depth of flavors with notes of candied mandarin, honey, roasting and spices.

Mouth: syrupy, dense and perfectly structured as quince jelly aromas mingle, honey and bitter oranges that give a lot of elegance and refinement. Its final is huge with grilled almond notes, coffee and orange marmalade, with a great length.

### Food & Wine

This is a wine to enjoy by its own due to its richness and complexity! A Gewurztraminer which will be great on a fondant Gianduja chocolate, an orange mousse, or strong flavoured fat cheeses.

### Origin

Vines aged over 25 years for younger and older than 45 years for the oldest. From the terroir of Grand Cru Altenberg de Bergheim (Marno-calcareous sandstone), the highest hill to 330m and south facing exposure.

### Vintage

Considering the climate of the year, 2007 can be added to the list of atypical vintages. After a mild winter, the months of April/May were particularly and memorably sunny, with temperatures often exceeding 30°C. The budburst and flowering were around the 25th of May, one month earlier than normal. The cooler, cloudy atmospheric conditions of July and August eliminated much of the advance gained in the Spring ! Growers first harvested the grapes from the earliest ripening vineyards. Alsace then enjoyed a wonderful month of September, with extraordinary anticyclonic conditions ! Hot days and cool nights with practically zero precipitation enable the grapes to ripen slowly to perfect maturity. The wines all display nice freshness, fine aromatic expression and superb balance !



Alcohol content: 14°51 ∞ Residual sugars: 88.1 g/L ∞ Total acidity: 6.43 g/L  
Bottles produced: 5 000 bottles x 500ml