

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

GEWURZTRAMINER VENDANGES TARDIVES 2017



Appellation

AOC Alsace Vendanges Tardives

Grape Variety

100% Gewurztraminer

Ageing

15 to 20 years

Tasting notes

Eye : Strong yellow colour.

Nose : This Gewurztraminer displays a complex bouquet of dried tropical fruit, peach and some hints of mint, enhanced by overmaturation.

Mouth : Its length in the mouth and the intensity of the matter beautifully combine with the accompanying residual sugar. Well balanced, clean and elegant style of Vendanges Tardives.

Food & Wine

A classy aperitif but also pairs wonderfully with foie gras, strong cheese (munster, roquefort) and desserts.

Origin

various hill-sides around the little village of Bergheim with a predominance of heavy soils compound by clay and limestone.

Vintage

To start with, let's first remember the key events of 2017. January was extremely cold, with temperatures remaining mainly below zero for several days. Autumn and winter were dry and the downpours in March, unfortunately, didn't make up for the water deficiency. Above all, however, this vintage was marked by the severe frosts on 21st and 22nd April.

Flowering was very early and, fortunately, took place during fine conditions. Subsequently, summer started with mild temperatures at the beginning of July, followed by scorching temperatures over several days. The infrequent rainfall may have caused some delays in maturation in the most delicate soils. All these weather conditions, as well as plenty of heat, have contributed to the early harvest, low in quantity but promising in quality.

Alcohol content: 12°60 ∞ Residual sugars: 78.0 g/L ∞ Total acidity: 4.5 g/L
Bottles produced: 5 334 bottles ∞ Harvest date: 10th of October, 2017