

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

PINOT BLANC « EVIDENCE » 2017 ORGANIC WINE



Appellation

AOC Alsace

Grape Variety

100% Pinot Blanc

Ageing

5 to 7 years

Tasting notes

Eye: brilliant pale yellow colour

Nose: fine and delicate with fresh fruit and white flowers (acacia)

Mouth: the attack is fresh, dry, finely balanced, a very pure fruit on a well-integrated acidity. This wine also has a nice minerality.

Food & Wine

It's a great matching with hot or cold starters, white fishes, mussels and cold fish pate. Perfect wine by the glass, with a buffet or on a warm day when thirsty ! The most versatile wine in Alsace

Origin

Estate grown organic grapes; 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°94 ∞ Residual sugars: 2.14 g/L ∞ Total acidity: 4.2 g/L
Bottles produced: 26 357 bottles ∞ Harvest date: 7-11-12th of September, 2017