

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

PINOT GRIS « EVIDENCE » 2017 ORGANIC WINE



FR-BIO-01
Agriculture France



VEGAN

Appellation

AOC Alsace

Grape Variety

100% Pinot Gris

Ageing

5 to 7 years

Tasting notes

Eye : straw yellow colour with golden tints.

Nose expressive nose with aromas of quince jelly, melon and white pepper.

Mouth : very sweet front palate, the structure rather rich while keeping a beautiful freshness and the finish seduces by a green pepper character. Beautiful aromatic persistence on the finish.

Food & Wine

With its light complexity, it pairs well with game and poultry terrines, Mediterranean fish dishes and poultry recipes with morels.

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: 13°56 ∞ Residual sugars: 4.27 g/L ∞ Total acidity: 4.4 g/L
Bottles produced: 12 513 bottles ∞ Harvest date: 19th of September, 2017



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MAGAZINE

2019 - 92 pts

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