

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE

## PINOT GRIS GRAND CRU KANZLERBERG 2012 AGED IN OAK BARRELS ORGANIC WINE



FR-BIO-01  
Agriculture France

### Appellation

AOC Alsace Grand Cru

### Grape Variety / Age of The Vines

100% Pinot Gris / 30 years on average

### Ageing

15 to 20 years

### Tasting notes

Eye: Lively golden yellow.

Nose: Intense and expressive with aromas of citrus, vanilla, marzipan and almond paste.

Mouth: Dense and intense with a richness brought by the woody notes; firm and well-structured, rugged style and persistent finish with intense woody and spicy aromas. A wine full of character, virile in its finesse.

### Food & Wine

It will pair with refined dishes based on sea fish in sauce with mushrooms.

### Origin

The 3.23 ha of the Kanzlerberg (smallest Grand Cru in Alsace!) vineyard are composed of a characteristic clay-limestone soil, but also include grey and black gypsum Muschelkalk-bearing marl, something rarely seen in the Alsace wine producing region, which create a very heavy soil. The rather steep, South and South-West facing slope of Kanzlerberg, flattens out to form a small plateau of an average altitude of 250 meters, below which flows the Bergenbach brook.

Gustave Lorentz is the sole producer of Pinot Gris Grand Cru Kanzlerberg.

The grapes, carefully selected, are soft and slowly pressed. After a static settling of 18 hours, the must ferments for 3 months in new half-muids (500 L barrels); then an aging of 8 months on fine lees will follow. After bottling, the wine will be aged in cellar for 4 years.

### 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: 13°89 ∞ Residual sugars: 10.2 g/L ∞ Total acidity: 5 g/L  
Bottles produced: 5 275 bottles ∞ Harvest date: 11<sup>th</sup>-13<sup>th</sup> of October, 2012