

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

PINOT GRIS Lieu-Dit SCHOFWEG 2016 ORGANIC WINE



FR-BIO-01
Agriculture France

Appellation

AOC Alsace

Grape Variety / Age of The Vines

100% Pinot Gris / 35 years on average

Ageing

5 to 7 years

Tasting notes

Eye : Intense golden yellow colour.

Nose : Pleasant nose with aromas of peaches in syrup, almond cakes, candied melon.

Mouth : The attack is supple with a small sugar level that brings a light sweetness. The mid-palate is round and rich; the end of palate becomes dryer with a good length with aromas of rhubarb tart. its sweetness makes its charm.

Food & Wine

Its sweetness will marry very well dishes with a slight bitterness such as foie gras and terrines with foie gras.

Origin

Exceptional single vineyard, thin soil paves limestone, perched over the plain, the ultimate continuation of Altenberg de Bergheim Grand Cru looking at the East.

Single vineyard drained by the North wind in summer.

Vintage

After the dry summer and autumn of 2015, the first half of this year was marked by heavy precipitation. This phenomenon linked to low spring temperatures highly retarded the vegetative cycle. Happily, those temperatures increased around the beginning of May, which allowed a vegetative cycle rebound. Given this surrounding humidity, the threat of mildew was palpable in the whole vineyard.

Flowering started in mid-June and lasted approximately 15 days in rather difficult conditions as a result of persisting rainfalls and temperatures which were far below normal for the season.

Even though July was also dominated by water, a warm and dry weather settled from the beginning of August. The vineyard also experienced a heatwave during the second half of August. Those high temperatures allowed to maintain very satisfying sanitary conditions. Producers were able to notice that maturities pursued their evolutions in a positive way with interesting acidity levels and most importantly, in an optimum sanitary state.



Alcohol content: 14°00 ‹ Residual sugars: 20.3 g/L ‹ Total acidity: 5.1 g/L
Bottles produced: 3 941 bottles ‹ Harvest date: 20th of October, 2016



WINEENTHUSIAST 2019 - 91 pts
MAGAZINE