

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

PINOT NOIR « EVIDENCE » 2017 ORGANIC WINE



Appellation

AOC Alsace

Grape Variety

100% Pinot Noir

Ageing

5 to 7 years

Tasting notes

Eye: deep ruby color with garnet

Nose: fine and intense nose of vanilla and spices aromas, enhanced by toasted coffee, ripe black cherries and bay notes

Mouth: its structure is fine and well balanced, delicate and powerful, with velvety tannins and a very long persistence with a slight smoky overtone.

Food & Wine

It will partner a wide range of dishes (especially on summertime), from light hot starters, barbecue, red and game meats (duck, venison, quail, rabbit), stewed meat dishes, light hard cheeses.

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.

Vinification

Picked by hand, the Pinot Noir grapes are crushed and destemmed before vatting in thermo-regulated tanks for 18 days of maceration. After pressing, the juice is matured in barriques (1/3 new casks, 1/3 1-year old casks, 1/3 2-years old casks) followed by the malolactic fermentation at Spring. The wine will be racked after 12 months, filtered and bottled.

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°24 ∞ Residual sugars: 0.05 g/L ∞ Total acidity: 5.2 g/L
Bottles produced: 10 370 bottles ∞ Harvest date: 8th-13th of October, 2017