

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE

## PINOT NOIR « LA LIMITE » 2015 ORGANIC WINE



FR-BIO-01  
Agriculture France

### Appellation

AOC Alsace

### Grape Variety / Age of The Vines

100% Pinot Noir / 20 years

### Ageing

10 to 15 years

### Tasting notes

Eye : dense ruby red with garnet tints.

Nose : expressive nose with aromas of vanilla, spices, toasted coffee, black cherries and bay leaves.

Mouth : dense and well-structured, there is a lovely acidity which brings a freshness and pep. Ample and complex wine with ripe and pronounced tannins. The finish is beautiful and expressive with a nice touch of sweet spices.

### Food & Wine

Excellent Pinot Noir that goes well with tasty dishes such as game birds, guinea fowl and roasted duck.

### Origin

This wine comes from the named-place "Froen" situated between Bergheim Village and the lower "Limit" of the Grand Cru Altenberg de Bergheim.

The southern exposure and the clay-limestone soil are the same as this latter.

A very severe sorting has permit to select the most matured and perfectly healthiest grapes.

After a long maceration of 18 days, the Pinot noir was vinified in Burgundian wooden barrels during 24 months, so as to soften tannins without highlighting in a too much pronounced way the wooded aromas of the barrel.

### Vintage

This year, all the conditions point to a very great vintage year of 2015!

The winter was not particularly harsh, and at the start of spring we benefited from a higher level of precipitation than in 2014. The good weather after Easter prompted a growth spurt. Flowering began in June, in favorable climatic conditions. The heat of June and July promoted vine growth, but soon a dry period set in. The high temperatures (over 40 C at the beginning of July!) were accompanied by intemperate weather episodes, fortunately, the rains of mid-August arrived in a timely fashion. The vines reacted impressively with a renewal of growth and an accelerated ripening of the grapes. At the end of August, the vines displayed perfect health.

The climatic conditions for the commencement of harvesting are ideal. The grapes are in absolutely perfect health. In addition, the sunny days and chillier nights have helped preserve the freshness of the grapes.



Alcohol content: 13°37 ‹ Residual sugars: <2 g/L ‹ Total acidity: 5.8 g/L  
Bottles produced: 4 500 bottles ‹ Harvest date: 11<sup>th</sup> of September, 2015

sommelier

2019-03 - 92 pts

Das Magazin für Fine Wining