

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

**PINOT GRIS GRAND CRU
ALTENBERG DE BERGHEIM
VENDANGES TARDIVES 2011**

Appellation

AOC Alsace Grand Cru

Grape Variety / Age Of The Vines

100% Pinot Gris / 40 years on average

Ageing

15 to 20 years

Tasting notes

Eye: deep golden yellow

Nose: Fine and elegant nose opening with notes of yellow fruits and peach, followed with grilled hazelnuts.

Mouth: perfectly matured, this wine displays powerful flavours of fresh rose, "under forest" notes; round with a nice balance.

Food & Wine

This is a wine for gastronomic meals or festive occasions, as an aperitif, with terrine or Pan Fried foie gras, veal sweetbreads, poultry, fish dishes in sauces, Risotto, frying pan full of mushrooms, old pressed cheese like Comté 36 mois.

Origin

This wine is produced from 100 % Pinot Gris grapes from the classified Grand Cru site of the Altenberg of Bergheim vineyard owned by Gustave Lorentz.

The dominant soil of this area is clay and limestone; the vines from which this wine is produced are very old, between 30 and 50 years old. The pride of Bergheim winegrowers, the Altenberg has been renowned for its fine wines since the end of 13th century.

Altenberg Grand Cru wines are remarkable for the perfect balance between their subtle, distinguished aroma and their powerful, virile body. They are gastronomic wines par excellence.

Vintage

This year, the vineyard has constantly been tossed to and from between extremes: harsh winters (-20°C on the 26th of December 2010), mild or high temperatures in spring then drought, followed by heavy rainfall in summer. The dry, sunny, very hot weather accelerated flowering in late May by two to three weeks. The excellent weather conditions during flowering led to a good budburst, and counteracted the risk of fungal diseases. The early summer months were cooler and more humid than the latter, and the return of good weather on the 15th of August made up for much of the water deficit and slightly reduced the advance of the vegetation.

The harvest took place under the best possible conditions. The wind eliminated any occurrence of rot and this contributed to the development of the concentration of the wine. Apart from the areas that normally require early harvesting, the experts were patient, as in 2007, in order to best manage the ripeness and condition of the fruit. From mid September, Alsace was lucky enough to benefit from a true Indian summer !



Alcohol content: 12°92 ∞ Residual sugars: 71.4 g/L ∞ Total acidity: 4.74 g/L
Bottles produced: 5 860 bottles