

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE

PINOT GRIS  
GRAND CRU ALTENBERG  
SELECTION DE GRAINS NOBLES 2000



### 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 gold yellow

Nose : very complex with hints of cooked dried white fruits (apricot, pear, apple, quince), leather, smokiness, jam, honey, very attractive nose !

Mouth : elegant, still with a persistent acidity, remarkable oiliness, very well balanced, with a wonderful mouthfilling sensation, a velvety & silky texture : a superb example of ageing potential sweet wine from Alsace !

### Food & Wine

Wonderful by itself or with yellow plum or apricot based deserts !

### 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 last vintage of the century and second millennium will be remembered in Alsace as being among one of the most remarkable of this period.

All the grape varieties were successful, both in quality and quantity (yields were controlled by "vendanges vertes" - green harvests), but also reduced locally by the hailstorm on July 7th.

The 2000 vintage will thus feature well-structured (from beautifully ripe grapes) and balanced wines, thanks to an average acidity.

This is good wine for laying down (5 to 10 years according to the variety) and it should be noted that the Riesling of this vintage is remarkable.

Alcohol content: 14°40 ‹ Residual sugars: 71.4 g/L ‹ Total acidity: 5.8 g/L  
Bottles produced: 7 395 bottles x 500ml