

GRANDS VINS D'ALSACE  
**Gustave Lorentz**  
à Bergheim depuis 1836  
FRANCE

**RIESLING GRAND CRU  
KANZLERBERG 2015  
ORGANIC WINE**



**Appellation**

AOC Alsace Grand Cru

**Grape Variety / Age Of The Vines**

100% Riesling / 35 years on average

**Ageing**

15 to 20 years

**Tasting notes**

Eye: strong gold yellow colour.

Nose: open, with a beautiful intensity revealing notes of grapefruit, cedar, gunflint.  
Mouth: fresh and dynamic entry on the palate with a beautiful roundness and fatness, intense structure and beautiful minerality, it delivers a long finish on citrus fruits and white pepper aromas.

**Food & Wine**

Wonderful "food" wine that seduces with its tension and richness. It goes well with the tasty dishes of a gourmet cuisine: fish in sauce dishes, sushi....

**Origin**

The 3.23 ha of the Kanzlerberg (smallest Grand Cru in Alsace !) vineyard are composed of a characteristic clay-limestone soil, but also include grey and black gypsum Muschelkalk-bearing marl, something rarely seen in the Alsace wine producing region, which create a very heavy soil. The rather steep, South and South-West facing slope of Kanzlerberg, flattens out to form a small plateau of an average altitude of 250 meters, below which flows the Bergenbach brook.

Gustave Lorentz is the sole producer of Pinot Gris Grand Cru Kanzlerberg.

**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°59 ‹ Residual sugars: 7.21 g/L ‹ Total acidity: 7.4 g/L  
Bottles produced: 4 110 bottles ‹ Harvest date: 16<sup>th</sup> of September, 2015

