

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

RIESLING VENDANGES TARDIVES Lieu-Dit BURG 2011

Appellation

AOC Alsace

Grape Variety / Age of The Vines

100% Riesling / 30 years on average

Ageing

Up to 20 years

Tasting notes

Eye: Brilliant, intense yellow colour

Nose: this Riesling displays a complex and delicate bouquet of citrus fruits, grapefruit, yellow lemon, and a light mineral background.

Mouth: it is a rush of tasting pleasure, luscious and mellow; structured wine with a noble acidity that only the riesling grape-variety can express. Delicate notes of honey and lime tree; a unique moment of refined taste.

Food & Wine

A classy aperitif but also pairs well with aperitif, foie gras, strong cheeses and lemon pastries and tarts.

Origin

“Burg” is a named place vineyard oriented full South, composed by heavy soils, mainly marls. Climate is rather hot since it is well protected at the end of the valley.

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: 11°81 ∞ Residual sugars: 60.8 g/L ∞ Total acidity: 7.96 g/L
Bottles produced: 4 144 bottles ∞ Harvest date: 27th of September, 2011