

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

PINOT BLANC « EVIDENCE » 2018 ORGANIC WINE



Appellation

AOC Alsace

Grape Variety

100% Pinot Blanc

Ageing

3 to 5 years

Tasting notes

Eye: brilliant pale yellow colour

Nose: discreet and pleasant nose with hawthorn, white melon and guava aromas.

Mouth: beautiful attack on the palate, round and pleasing, with a delicate body all in finely lightness. Fine, long, supple end with overtones of white pepper and spices.

Food & Wine

Excellent wine for aperitif or to match with mixed salads, quiches and everyday cooking.

Origin

Estate grown organic grapes; various hill-sides around the little village of Bergheim with a predominance of heavy soils compound by clay and limestone.

Vintage

There is no doubt that this 2018 vintage will go down in history, both in terms of the unusual climatic conditions that marked the year, as well as the progress and quality of the harvest.

Throughout the year, the weather conditions were dreadful! During the first 7 months, Alsace recorded the equivalent of one full year of rainfall, allowing the soils to replenish their water reserves. Despite this, the growth cycle has been done perfectly. While budburst was later than in previous years, flowering was very fast and very early (late May), underlining the earliest maturity of the vintage. But the most important thing was that, despite the heavy rainfall, the vineyard sanitary conditions could be preserved, enhanced by the 2nd warmest summer since 1900! Indeed, the summer 2018 was marked by the almost continuous persistence of temperatures above seasonal values and by an exceptional heat wave that affected the entire country from 24 July to 8 August.

The conditions of the harvest were absolutely exceptional, with perfect quality and quantity. The first results in the cellar are very promising: very satisfactory balances despite lower acidity than in the average year, very aromatic and fruity wines, with beautiful dry extracts.

Alcohol content: 12°50 ‹ Residual sugars: 0.64 g/L ‹ Total acidity: 5.1 g/L
Bottles produced: 9 927 bottles ‹ Harvest date: 4th-5th of September, 2018