

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE

## PINOT NOIR « EVIDENCE » 2018 ORGANIC WINE



### Appellation

AOC Alsace

### Grape Variety

100% Pinot Noir

### Ageing

5 to 7 years

### Tasting notes

Eye: deep ruby color with garnet

Nose: fine and intense nose of vanilla and spices aromas, enhanced by toasted coffee, ripe black cherries and bay notes

Mouth: its structure is fine and well balanced, delicate and powerful, with velvety tannins and a very long persistence with a slight smoky overtone.

### Food & Wine

It will partner a wide range of dishes (especially on summertime), from light hot starters, barbecue, red and game meats (duck, venison, quail, rabbit), stewed meat dishes, light hard cheeses.

### 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.

### Vinification

Picked by hand, the Pinot Noir grapes are crushed and destemmed before vatting in thermo-regulated tanks for 18 days of maceration. After pressing, the juice is matured in barriques (1/3 new casks, 1/3 1-year old casks, 1/3 2-years old casks) followed by the malolactic fermentation at Spring. The wine will be raked after 12 months, filtered and bottled.

### 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: 13°54 ‹ Residual sugars: 0.50 g/L ‹ Total acidity: 5.9 g/L  
Bottles produced: 19 199 bottles ‹ Harvest date: 3<sup>rd</sup> of September, 2018