

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

RIESLING GRAND CRU ALTENBERG DE BERGHEIM 2016 VIEILLES VIGNES - ORGANIC WINE



Appellation

AOC Alsace Grand Cru

Grape Variety / Age of The Vines

100% Riesling / 35 years on average

Ageing

10 to 15 years

Tasting notes

Eye: intense bright golden yellow colour.

Nose: it opens immediately with a remarkable intensity with grapefruit and bergamot aromas, flinty and white pepper notes.

Mouth: intense and elegant palate expressing with a distinguished character, an impressive, fleshy and highly flavour some structure, a very refined style and an endless final persistence.

Food & Wine

An exceptional wine that brings together strength and elegance and pairs well with a fine and distinguished cuisine based on the best fish and accompanied by delicate sauce.

Origin

This wine is produced from 100 % Riesling 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

After the dry summer and autumn of 2015, the first half of this year was marked by heavy precipitation. This phenomenon linked to low spring temperatures highly retarded the vegetative cycle. Happily, those temperatures increased around the beginning of May, which allowed a vegetative cycle rebound. Given this surrounding humidity, the threat of mildew was palpable in the whole vineyard.

Flowering started in mid-June and lasted approximately 15 days in rather difficult conditions as a result of persisting rainfalls and temperatures which were far below normal for the season.

Even though July was also dominated by water, a warm and dry weather settled from the beginning of August. The vineyard also experienced a heatwave during the second half of August. Those high temperatures allowed to maintain very satisfying sanitary conditions. Producers were able to notice that maturities pursued their evolutions in a positive way with interesting acidity levels and most importantly, in an optimum sanitary state.



Alcohol content: 13°04 ‹ Residual sugars: 4.65 g/L ‹ Total acidity: 7.2 g/L
Bottles produced: 20 543 bottles ‹ Harvest date: 27-28th of October, 2nd-3rd of November, 2016



2020 - Best in the Show - 97 pts



2020 - 94 pts