

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

RIESLING Lieu-Dit BURG 2017 ORGANIC WINE



FF-BIO-01
Agriculture France

Appellation

AOC Alsace

Grape Variety / Age of The Vines

100% Riesling / 30 years on average

Ageing

5 to 7 years

Tasting notes

Eye: intense golden-yellow colour.

Nose: discreet and elegant nose which opens on aromas of candied grapefruit, breadcrumbs, white pepper and smoked.

Mouth: fresh and tense attack with a nice acidity, tasty and well-structured body. Lingering finish with an intense retrofaction on citrus fruits and white pepper. A very expressive and racy Riesling.

Food & Wine

This wine can be served with any refined cuisine with fish, fish terrines, cheese quiches and seafood.

Origin

Single vineyard "Burg" is 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

Early ripening, great quality and small yields are the key messages for this vintage. By the end of September, the harvest had mostly started, and had even finished in some areas, which demonstrated what an early vintage this was. 2017 is one of the five earliest harvests of the last 40 years.

To start with, let's first remember the key events of 2017. January was extremely cold, with temperatures remaining mainly below zero for several days. Autumn and winter were dry and the downpours in March, unfortunately, didn't make up for the water deficiency. Above all, however, this vintage was marked by the severe frosts on 21st and 22nd April.

Flowering was very early and, fortunately, took place during fine conditions. Subsequently, summer started with mild temperatures at the beginning of July, followed by scorching temperatures over several days. The infrequent rainfall may have caused some delays in maturation in the most delicate soils. All these weather conditions, as well as plenty of heat, have contributed to the early harvest, low in quantity but promising in quality.



Alcohol content: 13°61 ∞ Residual sugars: 5.45 g/L ∞ Total acidity: 6.8 g/L
Bottles produced: 3 447 bottles ∞ Harvest date: 29th of September, 2017



2020 - 92 pts



2020 - 16/20 pts