

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE

RIESLING GRAND CRU  
KANZLERBERG 2016  
ORGANIC WINE



### Appellation

AOC Alsace Grand Cru

### Grape Variety / Age Of The Vines

100% Riesling / 35 years on average

### Ageing

15 to 20 years

### Tasting notes

Eye: strong gold yellow colour.

Nose: open, with a beautiful intensity revealing notes of grapefruit, cedar, gunflint.  
Mouth: fresh and dynamic entry on the palate with a beautiful roundness and fatness, intense structure and beautiful minerality, it delivers a long finish on citrus fruits and white pepper aromas.

### Food & Wine

Wonderful "food" wine that seduces with its tension and richness. It goes well with the tasty dishes of a gourmet cuisine: fish in sauce dishes, sushi....

### Origin

The 3.23 ha of the Kanzlerberg (smallest Grand Cru in Alsace !) vineyard are composed of a characteristic clay-limestone soil, but also include grey and black gypsum Muschelkalk-bearing marl, something rarely seen in the Alsace wine producing region, which create a very heavy soil. The rather steep, South and South-West facing slope of Kanzlerberg, flattens out to form a small plateau of an average altitude of 250 meters, below which flows the Bergenbach brook.

### 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: 12°63 ∞ Residual sugars: 0.86 g/L ∞ Total acidity: 7.1 g/L  
Bottles produced: 3 907 bottles ∞ Harvest date: 28<sup>th</sup> of October, 2016



2020 - Silver Medal - 94 pts



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