

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

GEWURZTRAMINER GRAND CRU ALTENBERG DE BERGHEIM 2015 ORGANIC WINE



Appellation

AOC Alsace Grand Cru

Grape Variety / Age Of The Vines

100% Gewurztraminer / 40 years on average

Ageing

15 to 20 years

Tasting notes

Eye: intense golden yellow colour with green tints.

Nose: frank and intense, racy, dominated by exotic nuances, grapefruit, banana, lychee, papaya and rose. With aeration, the nose becomes more elegant, distinguished and precise, showing exotic tropical fruits aromas, mango, spices and candied ginger.

Mouth: rich and smooth, ample, enhanced by a saline freshness providing relief and elegance.

Food & Wine

Elegant wine will delight slightly sweet wines lovers and will pair with lacquered duck, foie gras terrines and desserts made with shortbread pasta.

Origin

This wine is produced from 100 % Gewurztraminer 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

This year, all the conditions point to a very great vintage year of 2015!

The winter was not particularly harsh, and at the start of spring we benefited from a higher level of precipitation than in 2014. The good weather after Easter prompted a growth spurt. Flowering began in June, in favorable climatic conditions. The heat of June and July promoted vine growth, but soon a dry period set in. The high temperatures (over 40 C at the beginning of July!) were accompanied by intemperate weather episodes, fortunately, the rains of mid-August arrived in a timely fashion. The vines reacted impressively with a renewal of growth and an accelerated ripening of the grapes. At the end of August, the vines displayed perfect health.

The climatic conditions for the commencement of harvesting are ideal. The grapes are in absolutely perfect health. In addition, the sunny days and chillier nights have helped preserve the freshness of the grapes.

Alcohol content: 14°65 ∞ Residual sugars: 29.6 g/L ∞ Total acidity: 3.8 g/L
Bottles produced: 9 920 bottles ∞ Harvest date: 1st of October, 2015