

GRANDS VINS D'ALSACE
Gustave Lorentz
à Bergheim depuis 1836
FRANCE

**RIESLING GRAND CRU
KANZLERBERG 2017
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: very characteristic nose expressing citrus and lemongrass aromas with smoky and flinty notes.

Mouth: the palate is fresh, expressive and with a nice acidic tension and a rich structure. The finish is characterized by a very tasty mineral note and a remarkable intensity of 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

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°46 ‹ Residual sugars: 4.33 g/L ‹ Total acidity: 6.8 g/L
Bottles produced: 4 007 bottles ‹ Harvest date: 4th of October, 2017