

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

RIESLING Lieu-Dit BURG 2018 ORGANIC WINE



Appellation

AOC Alsace

Grape Variety / Age of The Vines

100% Riesling / 30 years on average

Ageing

5 to 7 years

Tasting notes

Eye: pale and brilliant golden-yellow colour.

Nose: rich, mineral, with flavours of candied lemon, anise and bay leaf, mandarin and hay.

Mouth: pleasant minerality moving to a mentholated flavour notes on the finish, nice ripe acidity. 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

There is no doubt that this 2018 vintage will go down in history, both in terms of the unusual climatic conditions that marked the year, as well as the progress and quality of the harvest.

Throughout the year, the weather conditions were dreadful! During the first 7 months, Alsace recorded the equivalent of one full year of rainfall, allowing the soils to replenish their water reserves. Despite this, the growth cycle has been done perfectly. While budburst was later than in previous years, flowering was very fast and very early (late May), underlining the earliest maturity of the vintage. But the most important thing was that, despite the heavy rainfall, the vineyard sanitary conditions could be preserved, enhanced by the 2nd warmest summer since 1900! Indeed, the summer 2018 was marked by the almost continuous persistence of temperatures above seasonal values and by an exceptional heat wave that affected the entire country from 24 July to 8 August.

The conditions of the harvest were absolutely exceptional, with perfect quality and quantity. The first results in the cellar are very promising: very satisfactory balances despite lower acidity than in the average year, very aromatic and fruity wines, with beautiful dry extracts.



Alcohol content: 13°51 ‹ Residual sugars: 4.19 g/L ‹ Total acidity: 6.9 g/L
Bottles produced: 3 719 bottles ‹ Harvest date: 29th of September, 2018