

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

PINOT BLANC « EVIDENCE » 2019 ORGANIC WINE



Appellation

AOC Alsace

Grape Variety

100% Pinot Blanc

Ageing

3 to 5 years

Tasting notes

Eye: brilliant pale yellow colour

Nose: discreet and pleasant nose with hawthorn, white melon and guava aromas.

Mouth: beautiful attack on the palate, round and pleasing, with a delicate body all in finely lightness. Fine, long, supple end with overtones of white pepper and spices.

Food & Wine

Excellent wine for aperitif or to match with mixed salads, quiches and everyday cooking.

Origin

Estate grown organic grapes; various hill-sides around the little village of Bergheim with a predominance of heavy soils compound by clay and limestone.

Vintage

Finesse, elegance, precision, balance, subtlety, fruitiness... The praises fly for this 2019 vintage.

To start with, let's first remember the key events of 2019.

After a soft winter, cold and humidity set in from March to mid-April delaying the budburst of the vine. May was particularly cool with some frosts, fortunately without any consequences. These adverse weather conditions contributed to the slowing growth of the vine. The flowering period for instance (mid-June), has been very long, more than 3 weeks late compared to 2018.

Starting from mid-June, a dry and very warm weather has finally settled in Alsace. High temperature records have been even broken the 30th of June, with 38°C in Colmar! Due to the summer conditions, the growth vine was sustained. The rainfalls in August were very beneficial for the most delicate soils thus far under water stress, and catching up on the vine growth.

Harvest conditions were absolutely exceptional. The warm, dry and mild weather recorded during September led to the perfect grapes maturity and well-balance sugar/acidity, heralding on great wines.

All the professional are ready to re-sign for such a vintage, the vinifications being so serene allowing the production of elegant, fruity wines with much clarity.

Alcohol content: 13° ∞ Residual sugars: <2 g/L ∞ Total acidity: 5.7 g/L
Bottles produced: 4 400 bottles ∞ Harvest date: 19th-20th of September, 2019