

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

PINOT NOIR « EVIDENCE » 2019 ORGANIC WINE



Appellation

AOC Alsace

Grape Variety

100% Pinot Noir

Ageing

5 to 7 years

Tasting notes

Eye: deep ruby color with garnet.

Nose: elegant, deliciously fruity and aromatic nose.

Mouth: delicate, the cherry, the silky tannins, the light oakiness lead to a harmonious, supple and tangy finish.

Food & Wine

It will partner a wide range of dishes (especially on summertime), from light hot starters, barbecue, red and game meats (duck, venison, quail, rabbit), stewed meat dishes, light hard cheeses.

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.

Vinification

Picked by hand, the Pinot Noir grapes are crushed and destemmed before vatting in thermo-regulated tanks for 18 days of maceration. After pressing, the juice is matured in barriques (1/3 new casks, 1/3 1-year old casks, 1/3 2-years old casks) followed by the malolactic fermentation at Spring. The wine will be racked after 12 months, filtered and bottled.

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°58 ∞ Residual sugars: 0.13 g/L ∞ Total acidity: 5.2 g/L
Bottles produced: 12 380 bottles ∞ Harvest date: 24th of September, 2019