

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

PINOT BLANC RESERVE



Appellation

AOC Alsace

Grape Variety

100% Pinot Blanc

Ageing

3 to 5 years

Tasting notes

Eye: light gold yellow color

Nose: intense, fresh nose of white flowers, refined complexity: very expressive and charming!

Mouth: a frank and pure attack, nice balance, strong fruitiness with a dry and elegant finish. A great Pinot Blanc with great primary fruit aromas, very approachable.

Food & Wine

It's a great matching with hot or cold starters, white fishes, mussels and cold fish pate. Perfect wine by the glass, with a buffet or on a warm day when thirsty! The most versatile wine from Gustave Lorentz.

Origin

Various hill-sides around the little village of Bergheim with a predominance of heavy soils compound by clay and limestone.