

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

RIESLING GRAND CRU
KANZLERBERG 2018
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: elegant, very characteristic nose expressing fresh fruits and minerality.

Mouth: the palate is dry, fat and rich, expressive and with a remarkable intensity of aromas and length.

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

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°08 ‹ Residual sugars: 5.21 g/L ‹ Total acidity: 6.4 g/L
Bottles produced: 5 749 bottles ‹ Harvest date: 26th of September, 2018