

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836
FRANCE

« QUI L'ÊT CRU? » - ORANGE WINE 2021



Appellation

AOC Alsace

Grape Variety

54% Sylvaner
40% Gewurztraminer
6% Pinot Gris

Ageing

2 to 3 years

Tasting notes

Eye : lovely pastel colour.

Nose : delicate floral notes (rose petals, Acacia honey) , spice and curry aromas. After opening, perfumed fragrances of liquorice, anise, with flowers and lilac.

Mouth : fresh and tense, spicy and mandarin peel aromas, delicate salinity on the finish. Suspended yeasts give smooth and brioche scents to this wine.

Food & Wine

« QUI L'ÊT CRU? » is a dry gastronomic wine par excellence to pair with rich flavoursome spicy food.

Origin / Vinification

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

Always keen to embrace new discoveries, Gustave Lorentz has strived to reinvent the essence of wine. The estate unearths the secrets of nature with this orange wine, created by careful harvesting, a slow maceration of the grapes providing a tannic structure, 2 months of alcoholic fermentation, and a perfect mastery of the vinification allowing no yeast or sulfites to be added.

Vintage

Despite the chaotic weather conditions observed throughout the year 2021, the professionals welcome the high-quality wines produced.

After a rather cold start of the year, the end of winter was relatively mild and well-watered thus allowing an early bud burst, exposing the vines to dreaded frosts from April till May. It wasn't until June to see a mild weather set in and the growth of the vine literally explode. It was during this period that important rainfall being recorded, favoring the development of mildew and madding conditions extremely difficult for the vinegrowers to intervene. The weather conditions fortunately became much more favorable again from August allowing to approach harvest more serenely.

A vintage of small quantity which will offer wines typically Alsatian, very fresh and aromatic, tense and pure, crunchy, very attractive and pleasurable to drink.

Alcohol content: 13°94 ☞ Residual sugars: 0.29 g/L ☞ Total acidity: 3.81 g/L
Bottled produced: 9 630 bottles