

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

« WINE NOT? » - « NATURE WINE » 2021



FR-BIO-01
Agriculture France

ALSACE

Appellation

AOC Alsace

Grape Variety

64% Gewurztraminer / 36% Pinot Gris

Ageing

5 to 7 years

Tasting notes

Eye : pale yellow colour.

Nose : fruity and lemony, grapefruit aromas, floral (peony) and spicy notes.

Mouth : ripe acidity, nice salinity, powerful and round, with a good length .

Food & Wine

«WINE NOT? » is a “Nature” wine within the line of dry and gastronomic Gustave Lorentz wines, with the freshness so typical of Alsace wines.

It will be appreciated as an aperitif, with sushi and wasabi sauce, smoked trout fillet, or paired with a Bresse poultry with cream, as well as ripened cheeses as Comté or old Parmesan.

Origin / Vinification

The grapes come from the classified Grand Cru site of the Altenberg of Bergheim vineyard owned by Gustave Lorentz. The dominant soil of this area is clay and limestone.

Healthy and ripened grapes have been carefully picked and put in the press (first Gewurztraminer grapes, then Pinot Gris grapes more fragile), which has been inerted with carbon dioxide for avoiding any grapes oxidation. This ancestral technique called carbonic maceration raises the aromatic potential keeping a nice freshness to the wines.

After 3 days of maceration, the grapes have been slowly pressed for one night and the juice settled the day after. Since the end of the alcoholic maceration made by natural yeasts in centennial wooden barrel, the fine lees are stirred regularly to foster the malolactic fermentation.

We chose an early bottling without any filtration to keep the freshness and the aromatic complexity of this wine. Why Not?!

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: 14°13 ∞ Residual sugars: 0.19 g/L ∞ Total acidity: 4.7 g/L

Bottled produced: 5 200 bottles ∞ Date of harvest: 1st of October, 2021

