

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

PINOT GRIS GRAND CRU
KANZLERBERG 2015
ORGANIC WINE



Appellation

AOC Alsace Grand Cru

Grape Variety / Age Of The Vines

100% Pinot Gris / 35 years on average

Ageing

15 to 20 years

Tasting notes

Eye: Intense golden yellow color.

Nose: Fine and expressive nose, white flowers, dried fruits and smoky aromas.

Mouth: Ample attack, full-bodied, harmonious and well-balanced with a long acidity.

Complex notes of marmalade, spices and white truffle.

This is a round and charming wine with beautiful length.

Food & Wine

It will pair well with finesse a roasted fatty poultry, quails stuffed with foie gras, fresh foie gras or soft raw milk cheeses. Its personality will mark the most refined tables or even delicious desserts. Or it can be appreciated as a classy aperitif.

Origin

The 3.23 ha of the Kanzlerberg (smallest GC 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.

Gustave Lorentz is the sole producer of Pinot Gris Grand Cru Kanzlerberg.

Vintage

This year, all the conditions point to a very great vintage year of 2015!

The winter was not particularly harsh, and at the start of spring we benefited from a higher level of precipitation than in 2014. The good weather after Easter prompted a growth spurt. Flowering began in June, in favorable climatic conditions. The heat of June and July promoted vine growth, but soon a dry period set in. The high temperatures (over 40 C at the beginning of July!) were accompanied by intemperate weather episodes, fortunately, the rains of mid-August arrived in a timely fashion. The vines reacted impressively with a renewal of growth and an accelerated ripening of the grapes. At the end of August, the vines displayed perfect health.

The climatic conditions for the commencement of harvesting are ideal. The grapes are in absolutely perfect health. In addition, the sunny days and chillier nights have helped preserve the freshness of the grapes.

Alcohol content: 14°35 ‹ Residual sugars: 16.5 g/L ‹ Total acidity: 5.2 g/L
Bottles produced: 4 324 bottles ‹ Harvest date: 27th -28th of October, 2015