

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE

GEWURZTRAMINER GRAND CRU  
ALTENBERG DE BERGHEIM  
SÉLECTION DE GRAINS NOBLES 2017 – Organic



FR-BIO-01  
Agriculture France

### Appellation

AOC Alsace Grand Cru

### Grape Variety / Age of The Vines

100% Gewurztraminer / 40 years on average

### Ageing

20 to 30 years

### Tasting notes

Eye : strong yellow colour

Nose : it is unique and exudes a majestic depth of flavors with notes of candied mandarin, honey, roasting and spices.

Mouth : syrupy, dense and perfectly structured as quince jelly aromas mingle, honey and bitter oranges that give a lot of elegance and refinement. Its final is huge with grilled almond notes, coffee and orange marmalade, with a great length.

### Food & Wine

This is a wine to enjoy by its own due to its richness and complexity! A Gewurztraminer which will be great on a fondant Gianduja chocolate, an orange mousse, or strong flavoured fat cheeses.

### Origin

This wine is produced from 100 % Gewurztraminer grapes 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 ; the vines from which this wine is produced are very old, between 30 and 50 years old. The pride of Bergheim winegrowers, the Altenberg de Bergheim has been renowned for its fine wines since the end of 13th century.

Altenberg Grand Cru terroir is remarkable to produce wines with a perfect balance between their subtle, distinguished aroma and their powerful, virile body. They are gastronomic wines par excellence.

### Vintage

Early ripening, great quality and small yields are the key messages for this vintage. By the end of September, the harvest had mostly started, and had even finished in some areas, which demonstrated what an early vintage this was. 2017 is one of the five earliest harvests of the last 40 years.

To start with, let's first remember the key events of 2017. January was extremely cold, with temperatures remaining mainly below zero for several days. Autumn and winter were dry and the downpours in March, unfortunately, didn't make up for the water deficiency. Above all, however, this vintage was marked by the severe frosts on 21st and 22nd April.

Flowering was very early and, fortunately, took place during fine conditions. Subsequently, summer started with mild temperatures at the beginning of July, followed by scorching temperatures over several days. The infrequent rainfall may have caused some delays in maturation in the most delicate soils. All these weather conditions, as well as plenty of heat, have contributed to the early harvest, low in quantity but promising in quality



Alcohol content: 12°62 ∞ Residual sugars: 101.2 g/L ∞ Total acidity: 4.5 g/L  
Bottles produced: 1 645 bottles x 500ml ∞ Harvest date: 19<sup>th</sup> of October, 2017

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