

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

GEWURZTRAMINER GRAND CRU ALTENBERG DE BERGHEIM VENDANGES TARDIVES 2018 - Organic



Appellation

AOC Alsace Vendanges Tardives

Grape Variety

100% Gewurztraminer

Ageing

15 to 20 years

Tasting notes

Eye : strong and golden yellow colour.

Nose : bouquet of aromas of ripe grapes, dense and concentrated, with a hint of over-maturity, of candied and raisined grapes, of quince jelly, lychee and some spice notes at the end.

Mouth : smooth wine, wonderfully well balanced, pulpy which fills the mouth with flavors and enchanting fragrances.

Food & Wine

It already provides a lot of pleasures in its youth. It is a great wine of meditation!
It pairs wonderfully with foie gras, refined cheeses, Roquefort, and it will also accompany fruits tarts, cakes...

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 wines are remarkable for the perfect balance between their subtle, distinguished aroma and their powerful, virile body. They are gastronomic wines par excellence.

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°40 ∞ Residual sugars: 76.6 g/L ∞ Total acidity: 4 g/L
Bottles produced: 19 532 bottles ∞ Harvest date: 10th-16th of October, 2018

