

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE

## PINOT NOIR « LA LIMITE » 2018 ORGANIC WINE



### Appellation

AOC Alsace

### Grape Variety / Age of The Vines

100% Pinot Noir / 20 years

### Ageing

10 to 15 years

### Tasting notes

Eye : bright and intense ruby red color.

Nose : powerful and expressive nose with red fruits aromas (black cherry, blackberry), as well as Quetsches compote, with a hint of vanilla. Then appear smoky aromas, humus and peat coming from barrel ageing.

Mouth : harmonious, mature and pleasant tannins. The attack is frank, the acidity increases the red fruits flavors (cherry, strawberry, blackberry). Ample and full fleshy wine, with a good length and silky tannins, without any bitterness.

### Food & Wine

Like any great wine, this Pinot Noir will benefit from being decanted into a carafe. Smooth and lively, it will be excellent with red meat, tasty dishes such as game birds, guinea fowl and roasted duck.

### Origin

This wine comes from the named-place "Froen" situated between Bergheim Village and the lower "Limit" of the Grand Cru Altenberg de Bergheim.

The southern exposure and the clay-limestone soil are the same as this latter.

A very severe sorting has permit to select the most matured and perfectly healthiest grapes. Destemmed, the crop goes into tank for a cold pre-fermentation maceration lasted 5 days.

After a long maceration and thermoregulated alcoholic fermentation, the wine obtained after pressing is raked into new wooden barrels « Grande Réserve » for 13 months of ageing, so as to soften tannins without highlighting in a too much pronounced way the wooded aromas of the barrel.

### 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°31 ‹ Residual sugars: 0.05 g/L ‹ Total acidity: 5.5 g/L  
Bottles produced: 2 340 bottles ‹ Harvest date: 3<sup>rd</sup> of September, 2018