

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

RIESLING GRAND CRU ALTENBERG DE BERGHEIM 2018 ORGANIC WINE



Appellation

AOC Alsace Grand Cru

Grape Variety / Age of The Vines

100% Riesling / 35 years on average

Ageing

10 to 15 years

Tasting notes

Eye: intense bright golden yellow colour.

Nose: it opens immediately with a remarkable intensity with grapefruit and bergamot aromas, flinty and white pepper notes.

Mouth: ample body, concentrated but refined, the textural complexity as impressive as the Amalfi-lemon, tarragon and sage aromas. Long and seriously structured finish.

Excellent aging potential!

Food & Wine

An exceptional wine that brings together strength and elegance and pairs well with a fine and distinguished cuisine based on the best fish and accompanied by delicate sauce.

Origin

This wine is produced from 100 % Riesling 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 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°55 ∞ Residual sugars: 1.97 g/L ∞ Total acidity: 6.4 g/L
Bottles produced: 24 030 bottles ∞ Harvest date: 25th of September, 15th of October, 2018

