

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE

## PINOT NOIR « EVIDENCE » 2020 ORGANIC WINE



### Appellation

AOC Alsace

### Grape Variety

100% Pinot Noir

### Ageing

5 to 7 years

### Tasting notes

Eye: intense, clear garnet red colour.

Nose: fruity, with black fruits (blackcurrant, black cherry) and red fruits aromas (wild strawberry).

Elegant and subtle touch of vanilla.

Mouth: silky and soft tannins, long on the palate, remarkable mellow, well-balanced flavours. Very delicate wine, while expressing a nice maturity and power of this great vintage.

### Food & Wine

It will partner a wide range of dishes (especially on summertime), from light hot starters, barbecue, red and game meats (duck, venison, quail, rabbit), stewed meat dishes, light hard cheeses.

### Origin

Estate grown organic grapes; various hill-sides around the little village of Bergheim with a predominance of heavy soils compound by clay and limestone.

### Vinification

Picked by hand, the Pinot Noir grapes are crushed and destemmed before vatting in thermo-regulated tanks for 18 days of maceration. After pressing, the juice is matured in barriques (3-5-years old casks) followed by the malolactic fermentation at Spring. The wine will be racked after 12 months, filtered and bottled.

### Vintage

There is no doubt that 2020 will long be remembered as a special year! Nature has offered wines of exceptional quality as to forget the daily troubles related to the global COVID 19 pandemia.

The unusually mild temperatures in winter 2020 and the fine weather which followed have clearly marked the precocity of this vintage. The spring conditions were particularly ideal for the full development of the vines, due to sunlight and exceptionally mild temperatures. Low precipitation have threatened an early drought as in 2003, but regular rains from mid-June onwards have improved soil moisture considerably for vines culture. July will remain an historic month since it was quite simply the driest month ever recorded in Colmar! It has firmed the vintage precocity and a very heterogeneous maturity through the vineyard.

The harvest began the 24th of August at a steady pace. Warm, sunny days were followed by cool nights, preserving the aromatic potential and acidity in the grapes.

The health status of grapes was perfect to obtain fleshy well balanced white wines, fruity and crunchy, taut with ample acidity and a great aromatic purity.

The red wines are full-flavoured of red fruits, concentrated with silky tannins.

Alcohol content: 13°66 ∞ Residual sugars: 0.69 g/L ∞ Total acidity: 5.3 g/L  
Bottles produced: 5 800 bottles ∞ Harvest date: 4<sup>th</sup> of September, 2020

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