

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE

## RIESLING Lieu-Dit BURG 2020 ORGANIC WINE



### Appellation

AOC Alsace

### Grape Variety / Age of The Vines

100% Riesling / 30 years on average

### Ageing

5 to 7 years

### Tasting notes

Eye: pale and brilliant golden-yellow colour with green tints.

Nose: fresh and mineral (hot stone, flint), lemony aromas, white flowers.

Mouth: ample and fleshy, fruity, keeping a fine mineral tension and salinity at the end. Its acidulous aromas (lime) give a beautiful energy to this "chiselled", straight and racy Riesling.

### Food & Wine

This wine can be served with any refined cuisine with fish, fish terrines, cheese quiches and seafood.

### Origin

Single vineyard "Burg" is oriented full South, composed by heavy soils, mainly marls. Climate is rather hot since it is well protected at the end of the valley!

### 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°52 ‹ Residual sugars: 3.75 g/L ‹ Total acidity: 6.4 g/L  
Bottles produced: 6 700 bottles ‹ Harvest date: 18<sup>th</sup> of September, 2020

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