

GRANDS VINS D'ALSACE
Gustave Lorentz
à Bergheim depuis 1836
FRANCE

PINOT NOIR « EVIDENCE » 2021
ORGANIC WINE – dry wine



Appellation
AOC Alsace

Grape Variety
100% Pinot Noir

Ageing
5 to 7 years

Tasting notes

Eye: intense, clear garnet red colour.

Nose: delicate, with small red fruits aromas (cranberries, morello cherries, raspberries). 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

Despite the chaotic weather conditions observed throughout the year 2021, the professionals welcome the high-quality wines produced.

After a rather cold start of the year, the end of winter was relatively mild and well-watered thus allowing an early bud burst, exposing the vines to dreaded frosts from April till May. It wasn't until June to see a mild weather set in and the growth of the vine literally explode. It was during this period that important rainfall being recorded, favoring the development of mildew and madding conditions extremely difficult for the vinegrowers to intervene. The weather conditions fortunately became much more favorable again from August allowing to approach harvest more serenely.

A vintage of small quantity which will offer wines typically Alsatian, very fresh and aromatic, tense and pure, crunchy, very attractive and pleasurable to drink.

Alcohol content: 13°12 ∞ Residual sugars: 0.47 g/L ∞ Total acidity: 5.8 g/L
Bottles produced: 21 380 bottles ∞ Harvest date: 29th- 30th of September, 2021

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S.A.S. G.LORENTZ au capital de 470.000 € - N°SIRET 916 720 279 00030 - APE 1102B - R.C. COLMAR B