

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

« QUI L'ÊT CRU? » - ORANGE WINE 2022



No fining, no added sulfites.
Dry wine



Appellation

AOC Alsace

Grape Variety

46% Gewurztraminer
36% Pinot Gris
18% Sylvaner

Ageing

2 to 3 years

Tasting notes

Eye : lovely pastel colour.

Nose : Delicate floral notes (rose petals, acacia honey, lilac), spices and curry, liquorice and aniseed scents.

Mouth : Round, powerful and smooth, concentrated and persistent.

Food & Wine

« QUI L'ÊT CRU? » is a dry gastronomic wine par excellence to pair with rich flavoursome spicy food.

Origin / Vinification

Various hill-sides around the little village of Bergheim with a predominance of heavy soils compound by clay and limestone.

Always keen to embrace new discoveries, Gustave Lorentz has strived to reinvent the essence of wine. The estate unearths the secrets of nature with this orange wine, created by careful harvesting, a slow maceration of the grapes providing a tannic structure, 2 months of alcoholic fermentation, and a perfect mastery of the vinification allowing no yeast or sulfites to be added.

Vintage

The exceptional nature of 2022 is obvious! The elders evoke 1947 or 1959...

Nothing has been spared for the Alsatian vineyard: the April frost which caused heterogeneous yields, the June hail which generated differences in maturity and finally the drought (water stress). With a water deficit since September 2021, Alsace broke the record for the number of days with temperatures over 30°, with temperatures in July higher than in 2003... This drought nevertheless allowed diseases to be limited, the sanitary state was very satisfactory, and the grapes harvested were of very good quality. The rain at the end of August, which had been expected for two months, has been a saviour to the plots, limiting the expected loss of yield. The clay-limestone soils of Bergheim also protected us, having less impact on our crop.

In mid-September, depending on the geographical situation, between half and two thirds of the harvest has been completed, with the harvest starting 15 days earlier than in 2021. Despite low acidity and high pH levels, the Pinot Noir wines are magnificent, with dense tannins. The white grape varieties, which have reached high maturity, give concentrated and aromatic wines.

Alcohol content: 13°75 ∞ Residual sugars: 1.84 g/L ∞ Total acidity: 5.2 g/L
Bottled produced: 13 020 bottles

www.gustavelorentz.com info@gustavelorentz.com

Grands Vins d'Alsace Gustave Lorentz - 91 rue des Vignerons - F.68750 BERGHEIM (Haut-Rhin - France)
S.A.S. G.LORENTZ au capital de 470.000 € - N°SIRET 916 720 279 00030 - APE 1102B - R.C. COLMAR B