

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836
FRANCE

GEWURZTRAMINER VENDANGES TARDIVES 2020



Appellation
AOC Alsace

Grape Variety / Age of The Vines
100% Gewurztraminer / 40 years on average

Ageing
20 to 30 years

Tasting notes

Eye : strong yellow colour, brilliant.

Nose : it displays a complex bouquet spices and exotic fruits, enhanced by overmaturation.

Mouth : its length in the mouth and the intensity of the matter beautifully combine with the accompanying residual sugar. Well balanced, clean and elegant style of Vendanges Tardives !

Food & Wine

A classy aperitif but also pairs wonderfully with foie gras, strong cheese (munster, roquefort) and desserts.

Origin

This wine is produced from 100 % Gewurztraminer 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 de Bergheim has been renowned for its fine wines since the end of 13th century.

Altenberg Grand Cru terroir is remarkable to produce wines with a perfect balance between their subtle, distinguished aroma and their powerful, virile body. They are gastronomic wines par excellence.

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: 12°66 ∞ Residual sugars: 75.2 g/L ∞ Total acidity: 5.3 g/L
Bottles produced: 9 100 bottles x 500ml

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