

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

RIESLING ADDICT 1.23

2010

Appellation
AOC Alsace Grand Cru

Grape Variety / Age of The Vines
100% Riesling / 45 years on average

Ageing
10 to 15 years

Tasting notes

Eye: This wine reveals a golden yellow hue, an indication of its excellent maturity, with greenish tints that give it a youthful radiance.

Nose: It shows extraordinary depth and is dominated by ripe yellow fruit, dried apricot and nectarine. It evolves to reveal a mineral character, characteristic of its marl-limestone soil, as well as some smoky and iodised notes.

Mouth: The well-structured palate is rich, deep and underpinned by a taut, saline backbone. Initially full and voluptuous, it then gives way to a more direct and tense structure. The presence, body and volume that this wine presents on the palate are nothing short of incredible.

Food & Wine

This exceptional wine works beautifully with refined fish and shellfish dishes. Its strong character also makes it an ideal choice for more powerful flavours such as white truffle. A revelation!

Origin

Gustave Lorentz carried out in-depth research in collaboration with the Gresser laboratory, a specialist in agro-oenology consulting, to identify 3 plots with the ideal conditions to produce an outstanding wine. Following these analyses, a rigorous selection process was undertaken to determine the healthiest and highest quality vine stocks. This wine is made from our finest vines which cover 1.23 ha in the Altenberg de Bergheim Grand Cru, planted exclusively with the Riesling varietal.

To create this outstanding wine, we carefully monitored the maturity of over 200 grape berries based on their colorimetry, sugars, potential alcohol, sugar per grape, total acidity and pH to determine the optimum date for harvesting.

The grapes were harvested entirely by hand and gently pressed for almost 4 hours. 25% of the juices were then aged in medium-toast demi-muid barrels made from new Tronçonnais oak and the rest in centenary large casks.

Addict underwent 9 months' ageing on its gross lees, in order to preserve as much fruitiness as possible and give the wine extra fat and structure.

Vintage

After what was a very cold winter and cool spring, midflowering took place on 19 June. The high temperatures that ensued in early July allowed the grapes to ripen in perfect conditions. The sunny weather throughout September and October led to good sugar concentration and excellent acidity levels.



Alcohol content: 14°33 ‹ Residual sugars: 3.09 g/L ‹ Total acidity: 9.33 g/L
Bottles produced: 3 000 bottles ‹ Harvest date: 12th of October, 2010