

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE

## PINOT GRIS GRAND CRU ALTENBERG DE BERGHEIM 2015 ORGANIC WINE



### Appellation

AOC Alsace Grand Cru

### Grape Variety / Age of The Vines

100% Pinot Gris / 40 years on average

### Ageing

10 to 15 years

### Tasting notes

Eye: deep gold color.

Nose: very complex, with typical smoked notes as undergrowth, moss, burnt shoots. Then, dried fruits, nuts, beeswax, gingerbread aromas appear followed by a declination of citrus and ripe fruits aromas (quince, peach, mango).

Mouth: full of nobility, ample, impressive round wine accompanied by a nice freshness and a superb acidity. Great minerality, so characteristic of our Grand Cru Altenberg de Bergheim wines. It is the balanced intensity that makes it so attractive.

### Food & Wine

This tasty and concentrated wine will pair well with foie gras terrines, lacquered duck and sweet and sour oriental cuisine.

### Origin

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

Altenberg Grand Cru wines are remarkable for the perfect balance between their subtle, distinguished aroma and their powerful, virile body. They are gastronomic wines par excellence.

### Vintage

This year, all the conditions point to a very great vintage year of 2015!

The winter was not particularly harsh, and at the start of spring we benefited from a higher level of precipitation than in 2014. The good weather after Easter prompted a growth spurt. Flowering began in June, in favorable climatic conditions. The heat of June and July promoted vine growth, but soon a dry period set in. The high temperatures (over 40 C at the beginning of July!) were accompanied by intemperate weather episodes, fortunately, the rains of mid-August arrived in a timely fashion. The vines reacted impressively with a renewal of growth and an accelerated ripening of the grapes. At the end of August, the vines displayed perfect health.

The climatic conditions for the commencement of harvesting are ideal. The grapes are in absolutely perfect health. In addition, the sunny days and chillier nights have helped preserve the freshness of the grapes.



Alcohol content: 14°91 ‹ Residual sugars: 31.6 g/L ‹ Total acidity: 5.1 g/L  
Bottles produced: 7 830 bottles ‹ Harvest date: 29<sup>th</sup>-30<sup>th</sup> of September, 2015

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DES VINS BLANCS  
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