

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE

RIESLING GRAND CRU  
KANZLERBERG 2019  
ORGANIC WINE



### Appellation

AOC Alsace Grand Cru

### Grape Variety / Age Of The Vines

100% Riesling / 35 years on average

### Ageing

15 to 20 years

### Tasting notes

Eye: brilliant golden colour, with green tints.

Nose: intense, marked by floral notes (lilac) and yellow fruits aromas (peach in syrup, vines peach) characteristic of a great vintage with ripe grapes. Impressive of aromatic complexity: thyme and lime-tree aromas mixed to citrus aromas (lime, mandarin, orange zest), hot stone and flint, typical of the Riesling grapes.

Mouth: mineral and saline, the attack is lively, fresh and taut; the same aromas are found as on the nose, full of finesse and elegance. Nice length, with a fine and elegant finish.

### Food & Wine

Wonderful "food" wine with fine, chiselled acidity. It goes well with the tasty dishes of a gourmet cuisine: fish in sauce dishes, sushi....

### Origin

The 3.23 ha of the Kanzlerberg (smallest Grand Cru in Alsace !) vineyard are composed of a characteristic clay-limestone soil, but also include grey and black gypsum Muschelkalk-bearing marl, something rarely seen in the Alsace wine producing region, which create a very heavy soil. The rather steep, South and South-West facing slope of Kanzlerberg, flattens out to form a small plateau of an average altitude of 250 meters, below which flows the Bergenbach brook.

### Vintage

Finesse, elegance, precision, balance, subtlety, fruitiness... The praises fly for this 2019 vintage.

To start with, let's first remember the key events of 2019.

After a soft winter, cold and humidity set in from March to mid-April delaying the budburst of the vine. May was particularly cool with some frosts, fortunately without any consequences. These adverse weather conditions contributed to the slowing growth of the vine. The flowering period for instance (mid-June), has been very long, more than 3 weeks late compared to 2018.

Starting from mid-June, a dry and very warm weather has finally settled in Alsace. High temperature records have been even broken the 30th of June, with 38°C in Colmar! Due to the summer conditions, the growth vine was sustained. The rainfalls in August were very beneficial for the most delicate soils thus far under water stress, and catching up on the vine growth.

Harvest conditions were absolutely exceptional. The warm, dry and mild weather recorded during September led to the perfect grapes maturity and well-balance sugar/acidity, heralding on great wines.

All the professional are ready to re-sign for such a vintage, the vinifications being so serene allowing the production of elegant, fruity wines with much clarity.



Alcohol content: 13°91 ‹ Residual sugars: 4.91 g/L ‹ Total acidity: 8.0 g/L  
Bottles produced: 5 799 bottles ‹ Harvest date: 3<sup>rd</sup> of October, 2019

[www.gustavelorentz.com](http://www.gustavelorentz.com) [info@gustavelorentz.com](mailto: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 425.768 € - N°SIRET 916 720 279 00030 - APE 1102B - R.C. COLMAR B