GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

PINOT NOIR « LA LIMITE » 2020

ORGANIC WINE - dry

FR-BIO-01
Agriculture France

Appellation

AOC Alsace

Grape Variety / Age of The Vines

100% Pinot Noir / 20 years

Ageing

10 to 15 years

Tasting notes

Eye : bright and intense ruby red color.
Nose : powerful and expressive nose with red fruits aromas (black cherry, blackberry), as well as Quetsches compote, with a hint of vanilla. Then appear smoky aromas, humus and peat coming from barrel ageing.
Mouth : harmonious, mature and pleasant tannins. The attack is frank, the acidity increases the red fruits flavors (cherry, strawberry, blackberry). Ample and full fleshy wine, with a good length and silky tannins, without any bitterness.

Food & Wine

Like any great wine, this Pinot Noir will benefit from being decanted into a carafe. Smooth and lively, it will be excellent with red meat, tasty dishes such as game birds, guinea fowl and roasted duck.

Origin

This wine comes from the named-place "Froen" situated between Bergheim Village and the lower "Limit" of the Grand Cru Altenberg de Bergheim. The southern exposure and the clay-limestone soil are the same as this latter.
A very severe sorting has permit to select the most matured and perfectly healthiest grapes.
The grapes are destemmed and crushed before undergoing cold pre-fermentation maceration (10°C) for 5 days. After 10 days of temperature-controlled alcoholic fermentation (2 punchings of the cap per day), the wine obtained after pressing is racked and placed in barrels (7 barrels of 3rd wine, 6 new barrels) for 22 months.

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: 13°84 ☙ Residual sugars: 0.21 g/L ☙ Total acidity: 5.7 g/L
Bottles produced: 3 230 bottles ☙ Harvest date: 4th of September, 2020

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 425 768 € - N°SIRET 916 720 279 00030 - APE 1102B - R.C. COLMAR B