

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

RIESLING RESERVE - dry



Appellation

AOC Alsace

Grape Variety

100% Riesling

Ageing

3 to 5 years

Tasting notes

Eye: pale yellow color

Nose: expressive, refined, with citrus and white flower aromas.

Mouth: lively attack, refreshing acidity, lime, granny smith apple with a great structure, fruity with a clean and dry finish. A classy dry and gastronomic Riesling from Gustave Lorentz!

Food & Wine

With grilled, raw and lightly boiled fish dishes, seafood, poultry and white meat. Perfect for pork, veal chop, seafood and goat cheese.

Origin

Various hill-sides around the little village of Bergheim with a predominance of heavy soils compound by clay and limestone.