



PINOT BLANC RÉSERVE 2017

Appellation

AOC Alsace

Analyses

Alcohol : 12°38

Residual Sugar: 2.48 g/L

T.A: 5.20 g/L

Grape Variety

100% Pinot Blanc

Ageing

2 to 3 years

Tasting notes

Eye: light gold yellow color

Nose: intense, fresh nose of white flowers, refined complexity; very expressive and

charming!

Mouth: a frank and pure attack, nice balance, strong fruitiness with a dry and elegant finish. A great Pinot Blanc with great primary fruit aromas, very approachable.

Food & Wine

It's a great matching with hot or cold starters, fish dishes, mussels and cold fish pate, white meat. Perfect wine by the glass, with a buffet or on a warm day when thirsty! The most versatile wine from Gustave Lorentz.

Origin

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

Vintage

After the dry summer and autumn of 2015, the first half of this year was marked by heavy precipitation. This phenomenon linked to low spring temperatures highly retarded the vegetative cycle. Happily, those temperatures increased around the beginning of May, which allowed a vegetative cycle rebound. Given this surrounding humidity, the threat of mildew was palpable in the whole vineyard.

Flowering started in mid-June and lasted approximately 15 days in rather difficult conditions as a result of persisting rainfalls and temperatures which were far below normal for the season.

Even though July was also dominated by water, a warm and dry weather settled from the beginning of August. The vineyard also experienced a heatwave during the second half of August. Those high temperatures allowed to maintain very satisfying sanitary conditions. Producers were able to notice that maturities pursued their evolutions in a positive way with interesting acidity levels and most importantly, in an optimum sanitary state.

