

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE



## PINOT GRIS RÉSERVE 2017

### Appellation

AOC Alsace

### Grape Variety

100% Pinot Gris

### Analyses

Alcohol : 13°35

Residual Sugar : 8.81 g/L

T.A : 5.6 g/L

### Ageing

3 to 5 years

### Tasting notes

Eye : gold yellow

Nose : charming and complex nose of dried white fruits, nuts, smokiness, very expressive !

Mouth : generous and medium bodied, it has a great mouth filling texture, very pleasant, fruity forward with a very enjoyable finish thanks to its balanced acidity.

### Food & Wine

The Pinot Gris is a very versatile wine which you can enjoy all along a menu. You can have it as an aperitif or with a buffet, pair it with some hot starters based on "foie gras", sweet and sour dishes, Thai food, with some game food cooked with vegetables/mushrooms, roasted meats, mild hard cheeses and desserts.

### Origin

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

### Vintage

Early ripening, great quality and small yields are the key messages for this vintage. By the end of September, the harvest had mostly started, and had even finished in some areas, which demonstrated what an early vintage this was. 2017 is one of the five earliest harvests of the last 40 years.

To start with, let's first remember the key events of 2017. January was extremely cold, with temperatures remaining mainly below zero for several days. Autumn and winter were dry and the downpours in March, unfortunately, didn't make up for the water deficiency. Above all, however, this vintage was marked by the severe frosts on 21st and 22nd April.

Flowering was very early and, fortunately, took place during fine conditions. Subsequently, summer started with mild temperatures at the beginning of July, followed by scorching temperatures over several days. The infrequent rainfall may have caused some delays in maturation in the most delicate soils. All these weather conditions, as well as plenty of heat, have contributed to the early harvest, low in quantity but promising in quality.



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