



## **GUSTAVE LORENTZ** **Altenberg de Bergheim** **Grand Cru** **Riesling 2007**

**Winemaker: Georges Lorentz**

**Alsace, France**

Living for more than two and a half centuries in Bergheim, the Lorentz family cultivates its passion for wine in the middle of this small. Medieval town located in the heart of the wine area of Alsace.

From father to son, despite all the vagaries of history, each generation has taken respectful care, and then added their own imprint to help the Maison Lorentz to develop in accordance with the times.

Riesling, Pinot-Gris, Gewurztraminer and other Muscats that originate on these slopes demonstrate from vintage to vintage a unique character. It was the continuing presence of this unique character that resulted in the awarding of the supreme accolade of 'Grand Cru' in 1983.

### **The Vineyard:**

This wine is produced from 100 % Riesling grapes from the classified Grand Cru site of the **Altenberg of Bergheim** vineyard owned by Gustave Lorentz. The dominant soil of this area is clay and limestone ; the vines from which this wine is produced are very old, between 30 and 50 years old. The pride of Bergheim winegrowers, the **Altenberg de Bergheim** has been renowned for its fine wines since the end of 13<sup>th</sup> century. **Altenberg de Bergheim** Grand Cru wines are remarkable for the perfect balance between their subtle, distinguished aroma and their powerful, virile body.

### **The Vintage:**

After a mild winter, the months of April/May were particularly sunny, with temperatures often exceeding 30°C. The budburst and flowering were around the 25<sup>th</sup> of May, one month earlier than normal. The cooler, cloudy atmospheric conditions of July and August eliminated much of the advance gained in the Spring. Alsace then enjoyed a wonderful month of September, hot days and cool nights with practically zero precipitation enabled the grapes to ripen slowly to perfect maturity. The wines all display nice freshness, fine aromatic expression and superb balance.

### **Tasting Notes:**

Colour: gold yellow  
Nose: expressive and deep nose of citrus aromas, fresh and complex. Elegant hints of minerality.  
Palate: great structure, nice balance, surprising broadness, wonderful dry and long finish. Very elegant Riesling with a very good ageing potential.  
Residual sugar 6.9g/l

### **Reviews:**

Bright gold-tinged yellow. Exotic, nuanced nose combines lime, passion fruit, flint and a whiff of petrol. Big, rich and mouthfilling, with sound acidity contributing to an impression of dryness. The stone fruit and apple flavors are enlivened by noteworthy minerality and linger impressively on the pure back end. Even though this is a 2007, it's still rather backward: I'd cellar it for at least another three years to see if it puts on some more flesh. **90+ points, Stephen Tanzers International Wine Cellar 12/2012**