

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

PINOT GRIS RESERVE



Appellation

AOC Alsace

Grape Variety

100% Pinot Gris

Ageing

5 to 8 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.