SYLVANER ALSACE VIEILLES VIGNES

AOP Alsace

From vines over 30 years old. Fine and racy wine with fruity citrus aromas.



Food Pairing	Pan-fried foie gras, smoked salmon, crayfish, fish in sauce.
Designation	AOP Alsace
Grapes Varieties	Sylvaner
Capacity	75 cl
Ageing	2 to 5 years
Millesime	2023
Soil	Calcareous sandy marl
Location	Beblenheim
Sweetness	Dry
Service	10°C to 12°C
Harvest	Manual after over-ripening the grapes.
Vinification	Traditional in white with controlled fermentation temperatures then aged for 12 months in the cellar, including at least 3 months in the bottle.
Acidity (H2SO4)	3.00 g/L
Ancohol Volume	13.00°
Residual Sugar	4.00 g/L

GALERIE D'IMAGES



DESCRIPTION DU PRODUIT

Raw vegetables, terrines, fish and shellfish.

INFORMATIONS COMPLÉMENTAIRES

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Acidity (H2SO4)	3.00 g/L
Designation	AOP Alsace
Grapes Varieties	Sylvaner
Capacity	75 cl
Ancohol Volume	13.00°
Tasting	Pale yellow color with golden reflections. Nose with mineral and fruity notes, very fresh mouth evolving towards a complex fruity register and ending in an ideally melted structure.
Ageing	2 to 5 years
Millesime	2023
Soil	Calcareous sandy marl
Location	Beblenheim
Residual Sugar	4.00 g/L
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Service	10°C to 12°C
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- Download the technical sheet for the 2023 vintage