CAVE DE BEBLENHEIM

SYLVANER ALSACE

AOP ALSACE

Floral and elegant wine, fresh and persistent on the palate.



Food Pairing	Starters and Shellfish
Designation	AOP Alsace
Grapes Varieties	Sylvaner
Capacity	75 cl
Ageing	2 to 3 years
Millesime	2024
Soil	Stony limestone marl
Location	Beblenheim
Sweetness	Dry
Service	8°C to 11°C
Harvest	Traditional after checking the maturity.
Vinification	Traditional in White with temperature control on clear musts then aging for a few months in vats, on fine lees.
Acidity (H2SO4)	3.50 g/L
Ancohol Volume	12.00°
Residual Sugar	5.40 g/L

CAVE DE BEBLENHEIM - 14 RUE DE HOEN - 68980 BEBLENHEIM - TEL: +33 (0)3 89 47 90 02
ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.
NOT RECOMMENDED FOR PREGNANT WOMEN.