

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	
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)	2,90 g/L
Ancohol Volume	14,00°
Residual Sugar	