CAVE DE BEBLENHEIM

# SYLVANER ALSACE

AOP ALSACE

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




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| **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 |

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.
NOT RECOMMENDED FOR PREGNANT WOMEN.