

## **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 2022

**Soil** Stony limestone marl

**Location** Beblenheim

**Sweetness** Dry

**Service** 8°C to 11°C

Harvest Traditional after checking the

maturity.

Traditional in White with

**Vinification** 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** 3.50 g/L