Sylvaner Tradition
A.O.C Alsace
2018

- **Alcohol** alc 12,5% vol.
- **Grape varieties** Sylvaner
- **Terroir** Limestone and chalky-clay
- **Harvesting** Handpicked

Winemaking

Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.

Tasting Notes

Dry, light, supple and fruity, Sylvaner is capable of pairing with simple dishes all the while remaining a thirst-quenching wine. It will please anybody who likes dry white wine.
Pale yellow colour, shiny with green tints. The nose, marked by pleasant freshness, opens onto refined floral aromas of lime and elder berries. Crunchy and refined, this Sylvaner develops good freshness on the palate. Fat and well-balanced, it boasts harmonious matter. Elegance on the finish, dominated by aromas of herbal tea, and white flowers with good aromatic persistence. A very nice gastronomic wine.

Food Pairing

This Sylvaner goes well with sauerkraut, hors-d'oeuvres and appetisers. It has all of the freshness and character required to pair with a nice shellfish or seafood platter, in particular oysters. It goes particularly well with all sorts of cold cuts. This Sylvaner is well-bred, it can easily replace a Riesling with any type of fish.

- **Serving Temperature** Between 10 and 12°C

Ageing Potential

Can be conserved for up to 5 years

CONTIENT DES SULFITES