

WHITE WINES | EXPRESSION



## Sylvaner Vieilles Vignes 2019

### Terroir

Located in the Grand Cru Osterberg, (marl-limestone soil), this Sylvaner vine was planted at the end of the 1960s. It has managed to resist the decline of this grape variety, which is frequently replaced by Pinot Gris. Its orientation towards the East, at an altitude of 350 metres, allows the grapes to ripen slowly.

### Viticulture & Vinification

The vines are ploughed and grassed every other row. The vineyard, currently undergoing organic conversion, is worked with care and without chemicals, in order to respect the natural balance.

The grapes are harvested by hand and pressed as whole grapes with slow fermentation and maturation on fine lees.

### Characteristics

Brilliant colour with a beautiful vitality.

The nose is very expressive with a floral bouquet of white flowers and acacia. It also evokes aromas of yellow fruits, mirabelle plums and yellow peaches.

On the palate, we find a fine acidity and an elegant structure. Its minerality imposes itself and leaves a balanced finish.

### Food pairings

This wine goes well with seafood and fish, especially salmon tartar with lemon.

It can also be enjoyed with an assortment of charcuterie or cooked white meat such as a hot poultry pâté.

## “Sylvaner Vieilles Vignes” Appellation AOC Alsace

Vintage 2019

Varietal Sylvaner 100%

Age of vines 61 years

Yield 60 hl/ ha

Degree 12,5°

Residual sugars 3 g / l

Acidity 5 g / l

Keeps for 2 to 5 years

Serving temperature Between 5°C and 8°C

Packaging Bottle 75cl

