

WHITE WINES | EXPRESSION

# Sylvaner Vieilles Vignes 2025



## Terroir

Sourced from the prestigious Grand Cru Osterberg (marly-limestone soils), these Sylvaner vines were planted in the late 1960s. They have stood the test of time, resisting the decline of a variety often replaced by Pinot Gris. With an easterly exposure at an altitude of 350 metres, the grapes benefit from a slow, steady ripening process, preserving their aromatic complexity.

## Viticulture & Vinification

The vineyard is managed with meticulous care, transitioning to organic certification (in conversion). The soil is ploughed, with natural grass cover every second row, and we strictly avoid synthetic chemicals to protect the ecosystem's natural balance. The grapes are hand-harvested and undergo whole-cluster pressing. Fermentation is slow and temperature-controlled, followed by maturation on fine lees to enhance texture and depth.

## Tasting Notes

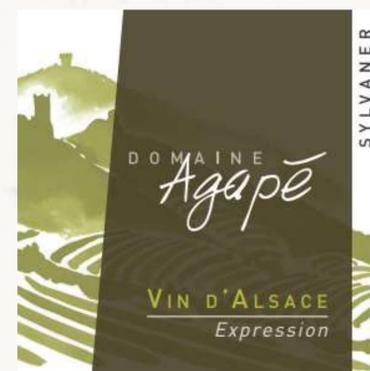
Appearance: A brilliant, luminous robe with striking vitality.

Nose: Highly expressive, opening with a floral bouquet of acacia and white blossoms. It reveals luscious notes of yellow fruits, such as mirabelle plums and vine peaches.

Palate: The attack is precise, leading to an elegant structure underpinned by fine acidity. A powerful mineral backbone asserts itself, resulting in a perfectly balanced and persistent finish.

## Food pairings

A versatile gastronomic wine. It pairs beautifully with seafood and shellfish, particularly a zesty salmon tartare. It is also an ideal companion for traditional charcuterie platters or refined poultry dishes, such as a warm poultry pâté (pâté en croûte).



## “Sylvaner Vieilles Vignes” Appellation AOC Alsace Organic

Vintage	2022
Varietal	Sylvaner 100%
Age of vines	60 years
Yield	35 hl/ ha
Degree	12,5°
Residual sugars	0,5 g / l
Acidity	5.5 g / l
Keeps for	2 to 5 years
Serving temperature	Between 5°C and 8°C
Packaging	Bottle 75cl