



VINS D'ALSACE

Sylvaner Vieilles Vignes 2023

AOC Alsace, Alsace, France

Refreshing, gastronomic



THE VINTAGE

This vintage was marked by significant variability across the Alsatian vineyard. In Hunawihr and Ribeauvillé, our heavy, clay-rich terroirs proved to be an asset. The dry, sunny climate, combined with good vine development, resulted in a fine harvest. August rains facilitated grape ripening, preventing any delays. The harvest was of high quality, with healthy, concentrated grapes. It began on September 5th and ended on October 6th under a blue sky and summer-like warmth.

TERROIR

Clay-limestone soil, 300 m altitude. Selection of old vine plots over 40 years old from the terroirs of Hunawihr, Ribeauvillé, and Bergheim. Organic farming.

WINEMAKING

Hand-harvested, 5-hour pressing in a pneumatic press with whole clusters. Fermentation in stainless steel tanks, followed by aging on fine lees. Winemaking adheres to organic standards

VARIETAL

Sylvaner 100%

12.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 0.5 g/l

pH: 3.2

Tartaric acidity: 5.4 g/l

SERVING

Store horizontally, away from light, at a consistent temperature between 10°C and 15°C. Serve chilled but not ice-cold, ideally between 8°C and 10°C.

AGEING POTENTIAL

5 to 10 years

TASTING

A lovely nose with white flowers and minerality notes. The palate is refreshing and intense with a bright acidity. Excellent with shellfish and light entrees, salad, and cream cheese.

REVIEWS AND AWARDS






90/100

"On visualise le raisin complet dans ce vin aux notes de beurre frais et de fleur d'oranger, Il est fluide sans manquer de mâche, sa finale tactile apporte un point d'appui."

Justine Knapp, La Revue du Vin de France



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

