



SYLVANER RESERVE

Serving temperature: **8 to 10°C (46 to 50°F)** Alcohol content: **12% Alc.**

Keeping potential: **0-2 years**

Residual sugars: **4g/L approx.**

Sweetness:  DRY ————— SWEET

Appellation: **AOC Alsace**

IDENTITY

Sylvaner is one of Alsace's most emblematic grape varieties. Remarkably fresh and light, with a discreet fruitiness, it also shows great vivacity.

ON TASTING

Glossy color with silver highlights.

Fresh, floral nose, opening on gentle herbaceous notes.

Lively and elegant on the palate. The attack is full and structured. Its freshness is a perfect complement to the fruit (peach, mirabelle plum).

FOOD & WINE PAIRING

Ideal partner for aperitifs, pies, quiches, cheese and seafood dishes.



la magie des terroirs