



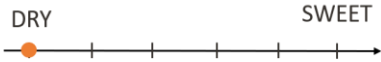
SYLVANER COLLECTION

Serving temperature: **8 to 10°C**

Alcohol content: **12.5%Alc.**

Keeping potential: **0-2 years**

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

Sweetness: 

Appellation: **AOC Alsace**

IDENTITY

Sylvaner is one of the Alsace region's most iconic grape varieties. Remarkably light and refreshing, with subtle fruit flavours, Sylvaner can also pack a zesty punch.

ON TASTING

Bright gold in colour with silvery glints.

The nose is floral, herbaceous and fruity, with wonderful texture.

This promise holds true on the palate. The attack is ample and structured. A wonderfully long finish with superb minerality that gives this wine elegance and complexity.

FOOD & WINE PAIRING

It is a perfect match for sauerkraut, seafood (oysters) and mixed salads.



la magie des terroirs

