



Sylvaner 2023 Héritage - Sec / Dry

Grape variety :

Sylvaner

Parcels situation :

Parcels situation : 2 plots in Orschwiller (colluvial brown leached soil) and 1 plot in Bergheim (calic brown soils on marls Oligocene, deep clay soil and sand). East and South orientated and low gradient (1 to 2%).

Vineyard work :

The exploitation is led according to the mode of the Organic Agriculture, controlled by ECOCERT - FR-BIO-01.

Organic wine.

Tasting :

- Colour : Lemon yellow
- Aromas : Very open, ans young nose, on mature fruit : citrus, peach and, grapefruit. Shades of teas (verbera, camomile) and warm bread.
- Mouth taste : Beautiful freshness. Interesting balance on fruity notes (fruit cocktail). Frank and elegant acidity. Stong persistence of the fruit.

Advices :

- Wine and food harmony : Agrees with the traditional French cuisine : appetizers to the queen, pies, salad,...the grilled fish (trout with almonds), the shell St Jacques, the seafood,...
- Service temperature : 10°
- Ageing : 2-3 years

