

SYLVANER « Péch  de Sylvaner »

Grape variety: Sylvaner.

Terroir: This wine comes from an exceptional terroir, Frankstein, which has been prized since the Middle Ages. The steep, southeast-facing slopes, at an elevation of 300 meters, are bathed in sunlight from the early hours of the day. The soil consists of granite sand containing two types of mica, which allows water to filter through while effectively retaining heat, which is then released back to the vines during the night. For this Sylvaner, the grapes were overripe, resulting in a high concentration of noble rot. At harvest time, in late November, the grapes had a candied appearance.

Winemaking: The grapes are hand-harvested, then pressed whole in a pneumatic press. Traditional fermentation under temperature control.

Tasting Notes:

- Color: Deep gold with yellow highlights.
 - Nose: A honeyed character and aromas of exotic fruits, with notes of white flowers, quince, and dried hay.
 - Palate: Rich and full-bodied.
- Aromas of quince, pear, and a "British candy"-like sweetness emerge. Long finish.

Residual sugar content: 68 g/L

Our recommendations: Exceptional and unique, this sweet Sylvaner makes an excellent aperitif. It also pairs beautifully with foie gras or dessert.

Serving temperature: Serve between 8 and 10  C.

Aging potential: 5 to 10 years.

