SPERRY

Pierre Sperry - Sylvaner

AOP Alsace Sylvaner,

This wine sets itself apart with its light, energetic, and "full of freshness" character.

PRESENTATION

Dry and fruity wine
Transylvania is sometimes considered to be the homeland of this varietal, as referred to in the grape's name.

TERROIR

Granit Soil

IN THE VINEYARD

Our work is based on a minimum use of pesticides.
This beeing an alternative between conventional agriculture and organic farming.

100% hand picked harvest

VINIFICATION

This Sylvaner has been matured in temperature controlled stainless steel vats, in order to manage its evolution during the vinification

VARIETAL

Sylvaner 100%

SERVING

To serve between : 8° and 10°C
You can keep it between : 2 to 4 years

TASTING

Appearance : the colour is clear, revealing green tinges, thus emphasizing its characteristic freshness.
Nose : the nose is fresh and light. It offers a bouquet that is discreetly fruity and floral: citrus fruits, white flowers, freshly cut grass ...
Palate : the mouth is open and pleasant, structured around a thirst-quenching freshness.

FOOD PAIRINGS

Sylvaner offers a light and delicate touch as an accompaniment to all shellfish (oysters, scallops, clams, etc.), as well as fish, charcuterie, or simply enjoyed on its own. Appreciated like this, it is ideal as an easy-drinking summer wine.

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