



# Alsace, Domaine Pierre Henri Ginglinger, Sylvaner, AOC Alsace, Blanc

AOC Alsace, Alsace, France

Established in the old town of Eguisheim, south of Colmar, this family estate whose origins date back to 1610 is located in a house dating back to 1684. Mathieu Ginglinger, who succeeded his father Pierre-Henri in 2003, runs the estate organically (certified in 2004). After acquiring vineyards at the southern end of the Route des Vins, he now has 15 ha, with parcels in 3 grands crus.

### **PRESENTATION**

This wine comes from a single parcel of Sylvaner located in Eguisheim on the "Sundgass" plot. Hand-harvested at peak ripeness, it is pressed from whole grapes. It ferments in the cellar for several months to develop its full richness. It is then aged on fine lees until bottling.

#### WINEMAKING

The entire production is harvested by hand to preserve the authenticity, conviviality and above all the quality of the harvest. The pressings are carried out in whole harvests, then the musts are transferred to the tuns for the alcoholic fermentation with a control of the temperature (15-20°C).

### **AGEING**

Afterwards, the wine is matured on fine lees in the same tuns, as well as a light filtration before bottling.

## VARIETAL

Sylvaner 100%

## TECHNICAL DATA

Residual Sugar: 1.1 g/l

12 % VOL.

# SERVING

Serve between 8 to 10 °c (46 to 50°F)

## AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

## **TASTING**

Pale yellow with golden highlights. On the nose, it exudes minty, flowery aromas. On the palate, its rich attack is supported by fine acidity, making it fresh and pleasant throughout.

### **FOOD PAIRINGS**

To be served with seafood platters and raw or cooked fish. It's also the ideal partner for traditional Alsatian dishes.





