



DOMAINE KOBLOTH, L'EMPREINTE, " LA LARME DE MARGAUX " Cuvée d'assemblage, AOC Alsace, Blanc, 2020

AOC Alsace, Alsace, France

La Larme de Margaux, wine of our range L'Empreinte. White wine made from Sylvaner grapes harvested when overripe.

PRESENTATION

Parcels of old vines, wine of character, elegant and sweet.

THE VINTAGE

The late summer refreshment left us with very nice, ripe acidities. The harvest started on September 10, 2019, which is a normal date.

LOCATION

Old vines located all around the domain, that we pamper like a child. The grapes from them are golden yellow, candied due to a low yield.

TERROIR

Terroir of sandstone in decomposition.

WINEMAKING

Long pressing, fermentation in stainless steel tanks for 1 month.

AGEING

4 months in stainless steel tanks.

VARIETALS

Auxerrois 42%, Sylvaner 40%, Muscat blanc à petits grains 5%, Gewürztraminer 5%, Pinot gris 5%, Riesling 2%, Pinot Noir 1%

TECHNICAL DATA

Age of vines: Entre 40 et 60 years old
Residual Sugar: 28 g/l

12,5 % VOL

Contains sulphites. Does not contain egg or egg products.
Does not contain milk or milk-based products.

SERVING

Serve between 8 and 10°C

AGEING POTENTIAL

2 to 3 years

TASTING

Wine with fruity notes, candied, apricot, honey.

FOOD PAIRINGS

As an aperitif, with sweet and savory dishes, or at the end of a good meal.

