



SYLVANER Vieilles Vignes 2018

AOC Alsace, Alsace, France

Sylvaner Vieilles Vignes from our Tradition range.
This Sylvaner comes from vines aged between 40 and 60 years.
The small yields give us complex and fruity wines.

PRESENTATION

Delicate freshness are the two words that characterize this wine which gives off floral and fresh citrus notes. It is both a simple and rich wine due to its fruity notes and its vines aged between 40 and 60 years.

THE VINTAGE

2018, a vintage of great heat wave

A rainy winter, a wet, early and hot spring, and a dry and scorching summer with violent thunderstorms and hail in some areas: the weather has once again tested our nerves.

TERROIR

The plots are located all around our domain, on the commune of NOTHALTEN. We keep an eye on them daily.

The soils are light and draining; we ask these plots for a moderate yield for more aromatic concentration and complexity.

IN THE VINEYARD

The harvest is done at the end of the season, before the late harvest.

These plots are often in an exceptional sanitary state, which allows us to bring in these grapes in optimal conditions, slightly overripe.

WINEMAKING

Long pressing of at least 6 hours in order to delicately burst the berries with their generous pulp.

Spontaneous fermentation after settling by the action of indigenous yeasts in stainless steel tanks for 1 month.

AGEING

4 months in stainless steel tanks.

13,7 % VOL.

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

TECHNICAL DATA

Age of vines: entre 40 et 60 years old
Residual Sugar: 21 g/L

SERVING

Serve between 8 and 10°C. It is a wine for long term cellaring.

AGEING POTENTIAL

5 to 10 years

TASTING

It is a deep wine with beautiful floral and citrus notes.



FOOD PAIRINGS

Its frank, pleasant mouth is to be appreciated with oysters, fish rillettes.

