



## " LA LARME DE MARGAUX "

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.

### VARIETAL

SYLVANER AUXERROIS MUSCAT  
RIESLING PINOT GRIS GEWURZTRAMINER

### 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.

