

- Since 1776 -
HAULLER Frères
Alsace Wines

Sentier de Montagne, HAULLER Frères, AOC Alsace, Blanc

AOC Alsace, Alsace, France

Elegant. Complexe. Polyvalent.

PRESENTATION

This dry wine is made from a grape variety we particularly love : Sylvaner !

From an exceptional granite terroir and aged for 24 months in large oak barrels, this is truly a great white wine for fine dining.

LOCATION

This cuvée comes from an old Sylvaner vineyard, named after its place of origin, "Sentier de Montagne", located on the granite terroir of Dambach-la-Ville.

TERROIR

Granit soil

IN THE VINEYARD

Our work is based on a minimum use of pesticides.

This being an alternative between conventional agriculture and organic farming.

Yields : 40hl / ha

100% hand picked harvest

WINEMAKING

- Gentle pressing using a pneumatic press

- Controlled fermentation between 16°C and 18°C

- Malolactic fermentation

- Aged in Burgundy-style oak barrels for 24 months

VARIETAL

Sylvaner 100%

14 % VOL.

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

TECHNICAL DATA

Yield: 45 hL/ha

Age of vines: 40 years old

Residual Sugar: 16 g/l

SERVING

To serve between : 8° and 10°C

You can keep it between : 5 to 12 years

TASTING

Of remarkable complexity, the "Sentier de Montagne" cuvée reveals an enticing aromatic profile, with delicate notes of lightly toasted almonds and white flowers.

Naturally discreet in character, this Sylvaner benefits from being decanted for a few moments before serving, allowing its full complexity and richness to unfold.



FOOD PAIRINGS

Thanks to its perfect balance between richness and freshness, this wine beautifully complements fish and poultry dishes.
The low yields of this cuvée, combined with its extended ageing in oak barrels, give it the depth and complexity to stand alongside the finest white Burgundies.

Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
	750		3545469000101	3545469000163

