



Alsace, Domaine Charles Frey, Blettig - Sylvaner, AOC Alsace, Blanc, 2018

AOC Alsace, Alsace, France

Pioneer of Organic Agriculture and Biodynamics in Alsace, the Charles Frey Estate has 14 hectares of property and is located in the village of Dambach-la-Ville. A family history that goes back to the 18th century and continues with the recent arrival of Julien and Thiébaud, the sons of Dominique Frey. The Frey estate can rely on remarkable terroirs such as Frauenberg, Victoriasberg, Grand Cru Frankstein or Blettig.

TERROIR

Made from old vines located on the gentle slopes of the Lieu-dit Blettig area.

WINEMAKING

In 2010, the Frey family had a bioclimatic cellar built (passive hygrometric and thermal regulation).

Whole grape pressing, use of indigenous yeasts for a slow fermentation.

AGFING

Maturing on fine lees for 6 months in stainless steel tanks.

VARIETAL

Sylvaner 100%

SERVING

Goes wonderfully with seafood, fishes, charcuterie and cheese.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 5 years

TASTING

A pleasant wine, fresh and mild, in which the discrete fruity side is combined to mineral and herbal notes.

FOOD PAIRINGS

Goes wonderfully with seafood, fishes, charcuterie and cheese.

REVIEWS AND AWARDS



92/100

"Notions of sun-warmed straw, dried corn husk and Mirabelle plum come together on a subtle nose. The palate of this wine adds ripe yellow-apple accents with mellow freshness and more of that hay note. Lovely citrus freshness and harmonious balance enhance this subtle, quiet but convincing wine."

Wine Enthusiast







