



Alsace, Domaine Charles Frey, Intemporel, AOC Alsace, Blanc

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.

PRESENTATION

The colors on the label refer to the 4 elements. We find them in biodynamie through: leaf, fruit, flower and root.

TERROIR

From old vines located on granite and clay soils.

IN THE VINEYARD

65 hL/ha

WINEMAKING

Slow fermentation, aging on total lees until spring, very light filtration before bottling. 20% skin contact

VARIETAL

Sylvaner 100%

TECHNICAL DATA

Residual Sugar: 0.4 g/l

12.4 % VOL.

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

TASTING

Nose of leather and pear in syrup, complex and nuanced. The palate is tonic, fresh and precise. Final on toasted mineral notes and aromatic herbs.

FOOD PAIRINGS

Perfect with fish, seafood, and cheese.







