

SYLVANER

Bouquet Printanier

Conditions of growth: The vines are planted on the plain and on medium hillsides. The characteristic granite and sandy soils produce fine wines.

Winemaking method: The grapes are harvested by hand and the whole berries are pressed pneumatically. Traditional fermentation is through a temperature-controlled process and ageing takes place in vats.

Tasting:

- *Colour* : Pale Yellow, perfect brilliance.
- *Nose* : A discreet fruity, engraved with a lemon touch, and mineral hints.
- *Mouth* : A lively and fresh attack, with fruity flavors of citrus fruits and pear. This wine is very fine and well-balanced, with a mineral touch.

Our advice: An outstandingly fresh and light wine. It is pleasant, vivacious, and also very refreshing. Ideal with seafood, fish, and charcuterie, it takes place daily on the winegrower's table.

Temperature: Serve chilled between 8-10°C (47-50°F).

Ageing: Up to three years.

