



# Sylvaner 2021 Héritage - Sec / Dry

# Grape variety:

Sylvaner

#### Parcels situation:

Parcels situation: 2 plots in Orschwiller (colluvial brown leached soil) and 1 plot in Bergheim (calcic brown soils on marls Oligocene, deep clay soil and sand). East and South orientated and low gradient (1 to 2%).

### Vineyard work:

The exploitation is led according to the mode of the Organic Agriculture, controlled by ECOCERT - FR-BIO-01.

Organic wine.

## Tasting:

- Colour: Lemon yellow
- Aromas : Very open, ans young nose, on mature fruit : citrus, peach and, grapefruit. Shades of teas (verbera, camomile) and warm bread.
- Mouth taste: Beautiful freshness. Interesting balance on fruity notes (fruit cocktail). Frank and elegant acidity. Stong persistence of the fruit.

#### Advices

- Wine and food harmony: Agrees with the traditional French cuisine: appetizers to the queen, pies, salad,...the grilled fish (trout with almonds), the shell St Jacques, the seafood,...
- Service temperature : 10°
- Ageing: 2-3 years

