

SYLVANER LES PRINCES ABBES 2019



TECHNICAL INFORMATION dry medium dry medium dry sweet

- Alcohol : 13,56° - Residual sugar : 0,74 grs/l

- Appellation : AOC ALSACE

HISTORY

- Acidity : 4,43 grs/l

The Sylvaner grape variety first appeared in Lower Alsace towards the end of the 18th century, and came from Austria. It is the most widespread grape variety in Alsace, particularly in the Lower Rhine.

LOCATION

Sylvaner mostly comes from the Bux plot but also from the Kessler plot.

WINE-MAKING

Pneumatic pressing, static racking. Fermentation in thermocontrolled stainless steel tuns. Bottled during the year of production.

TASTING Technical sheet by M. Pascal Leonetti « Best Sommelier of France of 2006 » September 2021

The color is pale yellow with golden reflections of good intensity. The disc is bright, limpid and transparent. The wine presents youth.

The nose is frank, pleasant, of good intensity. Dominated by candied citrus, lemon, fine vegetal and a buttery register. Airing amplifies these smells and reveals the white flowers, as well as a touch of fresh mushrooms. The nose, already accessible, presents a beautiful varietal definition of very ripe grapes. The attack on the palate is slender, the alcoholic support balanced. We evolve on an incisive, pearly medium, where we find the range of aromas of the nose. White flowers, citrus fruits, lemon, fine vegetal, butter and an ashy register. We perceive a fine bitterness. The finish has good length, 8-9 caudalies, as well as frank liveliness and lingering bitterness. The balance is easily digestible in the vein of this beautiful grape variety. The bitters provide structure and the range of aromas is pleasant and complex.

SERVING

Do not hesitate to combine it, at the start of a meal, with grilled maatje with lime, sesame seeds, leek vinaigrette, fish terrine with shrimps, smelt fried or goat's milk cheese, type Sainte Maure de Touraine. Serving temperature: 12°C.