

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

SYLVANER RÉSERVE - dry



Appellation
AOC Alsace

Grape Variety
100% Sylvaner

Ageing
3 to 5 years

Tasting notes

Eye : light gold yellow colour

Nose : intense, fresh nose of citrus fruits, refined complexity : very expressive and charming !

Mouth : a frank and pure attack, nice balance, light citrus fruitiness with a dry and elegant finish. Very approachable.

Food & Wine

This Sylvaner offers a light and delicate touch as an accompaniment to all shellfish (oysters, scallops, clams, etc.), as well as fish, charcuterie, or simply enjoyed on its own. Appreciated like this, it is ideal as an easy-drinking wine.

Origin

Various hill-sides around the little village of Bergheim with a predominance of heavy soils compound by clay and limestone. Sylvaner flourishes in light, sandy and stony soil. In some terroirs, it produces wines of great finesse. Sylvaner is a varietal that provides a regular yield, even though it is sensitive to spring and winter frosts.