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AOC ALSACE Sylvaner 2019 – Old vines

Grape variety : 100% Sylvaner

Type of soil : silty sand at 250m high

Vines : Planted in 1975

Alcohol : 13.2 %

Total acidity : 3.85 g/l h₂so₄

Residual sugar : 2 g/l

Harvest : handpicked grapes

Winemaking process :

Grapes directly pressed in our pneumatic press. Cold settling of juice at 13/14°C and spontaneous fermentation with natural yeasts.

Aged on fine lees several months in steel tank until the bottling the next spring.

Tasting Notes :

Floral nose, on white fruit, a touch of lemon zest.

The mouth is in harmony with the nose, with a good amplitude, a good length on particularly elegant bitters.

Food and wine pairing suggestions :

Seafood, goat cheese with aromatic herbs (thyme, rosemary) in a crispy brick pastry sheet, summer salad sweet and savoury , fruits pies...

