
AOC Alsace

Sylvaner Fraîcheur Gourmande

Domaine Frey Charles et Dominique

Awards:

Guide Hachette Sylvaner 2004



Origins:

- **Grape varieties:** Sylvaner
- **Terroir:** Granitic sand
- **Pruning:** single Guyot
- **Yield:** 55 hl/ha

Vinification:

Pressing of complete bunches, indigenous yeasts, 4 weeks fermentation.

Ageing:

6 months on fine lees in barrel.

Tasting notes:

Fruity nose, nice verticality and much delicacy in mouth.

Ageing potential:

Can be kept 3 to 5 years.

Gastronomy:

Serving temperature of 12-14 °C

Accompany seafood, fish, cooked pork meats and cheese.

