JEAN GEILER
VINS & CRÉMANTS D'ALSACE

Sylvaner Réserve particulière AOC Alsace 2024

75 cl

Vinification method of Sylvaner Réserve Particulière

Our winemaker follows with a special care the rules of the legislation of the Appellation Alsace. He controls the maturity in the selected plots until the harvest, which usually starts beginning or mid of September. The bunches are crushed in our pneumatic press on lowpressure programs. After fermentation and vinification, the wine stays many months on fine lies, in tank, in order to gain in structure, before bottling end of spring.

Tasting notes of Sylvaner Réserve Particulière

The Alsace Sylvaner has a pale yellow colour. The bouquet reveals notes of fresh fruits, citrus fruits and hints of flowers. The wine is fresh and light. It is a pleasant terrace wine. The Alsace Sylvaner is a light white wine to match with seafood, or charcuterie. In the summer it is an excellent accompaniment to salads with light dressing, shrimps salads, marinated herrings
and potatoes or grilled fish.

Analytical information of Sylvaner Réserve Particulière

Grape variety : Sylvaner
Serve between 8° and 10°C
Residual sugar : 1,3 g/l
Alcohol : 12,4°

Terroir of Sylvaner Réserve Particulière

Clay and limestone

Aging potential : from 3 to 4 years