



Chasselas AOC Alsace 2022

75 cl

Coup de coeur !

Vinification of Chasselas

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 Chasselas

The nose gives off notes of yellow fruits and typical dried fruits apricot. The freshness dominates a very drinkable palate and the final remains intense of fruits. It goes very well with simple dishes like cheese-topped dishes, pies, or cold starters, dishes of delicatessen, and even on frogs' legs.

Analytical information of Chasselas

Grape variety : Chasselas
Served between 8° and 10°C
Residual sugar : 0.31 g/l
Alcohol : 12.4°

Terroir of Chasselas

Clay and limestone around the cellar in Ingersheim

Aging potential : from 2 to 3 years.