



# Saveurs de fêtes AOC Alsace

75 cl

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## Vinification of Saveurs de Fêtes AOC Alsace

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 lies, in tank, in order to gain in structure, before bottling end of spring.

## Tasting notes of Saveurs de Fêtes AOC Alsace

Featuring a beautiful pale gold color with brilliant reflections, the nose is dominated by notes of white-fleshed fruit. The palate is ample, with a fresh finish and delicately fruity notes of candied fruit. As the name suggests, it will accompany all your festive moments. To taste as an aperitif, on a dessert, to test on a cheese ... or for the pleasure!

## Analytical information of Saveurs de Fêtes AOC Alsace

Grape variety : A mix of grape  
Serve between 8° and 10°C  
Sugar : 20 g/l  
Alcohol : 13°

## Terroir of Saveurs de Fêtes AOC Alsace

Mainly clay and limestone

Aging potential : from 3 to 4 years.