



EDELZWICKER

Tasting notes : Light yellow in colour, it has depth to the nose, blending aromas of exotic fruit and flowers. In the mouth the wine is light and fruity.

Suggested food pairings : This wine goes perfectly with charcuterie, onion tart, crab, seafood and sauerkraut.

Style : Dry white wine



Appellation : Alsace

Soil Composition : Argilo-calcareous

Grape varieties : 50 % Pinot Blanc, 40 % Sylvaner, 10 % Gewurztraminer

Age of the vines : 25 years old

Method of harvest: Grapes picked and sorted by hand

Vinification : Extraction through pneumatic pressure of whole grapes, slow fermentation under close temperature regulation. Maturation with fine lees takes place over a ten month period after which the wine is bottled.

This wine carries the organic certification FR-BIO-01.

