



Owners: Arnaud et Armand Baur

Location: EGUISHEIM ALSACE FRANCE

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SYLVANER

Tasting notes : Sylvaner is a light, characterful wine which is dominated by hints of white flowers.

Suggested food pairings : This wine is the perfect accompaniment to seafood, fish or quiche.

Style : Dry white wine



Appellation : Alsace

Soil Composition : Argilo-calcareous

Grape varieties : Sylvaner

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 over fine lees takes place over a ten month period after which time the wine is bottled.

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

