

Sylvaner Reserve 2020



Sylvaner is a low maturity white grape variety offering a fresh, light wine with discreet fruitiness. It often expresses notes of white flowers. It is pleasant and thirst-quenching and knows how to be lively.



2020: Another early ripening vintage, the wines of 2020 embody the sunlight of the warm, dry summer we had this year. A cool but sunny spring followed a mild winter. The vines continued to grow steadily after an early bud break, which occurred during the calm of the first lockdown. Flowering at the end of May signaled the strong probability of an early harvest, with the first grapes picked on the 26th of August. The wines of the 2020 vintage are fruit forward and balanced and benefit from an excellent tannin structure



- 100% Hand harvesting
- Extended and soft pressing
- 4-6 weeks controlled fermentation in stainless steel
- Maturing on the fine lees for another 2 to 3 months



Pale yellow colour with green reflections, it has a distinctive, floral and varietal nose. On the palate, the attack is fresh, there are floral scents and a beautiful acid structure.



Seafood, grilled fish, snails, quiche, fresh cheese, cold meats, salads and raw vegetables.



Alcohol : 13,02% vol.
Residual sugar : 2,75 g/l
Total Acidity: H₂SO₄ : 3,17 g/l

Temperature of service: 8-10 C°

Aging potential

Enjoy it now or keep it up to 5 years.



DRY DRY-MEDIUM SWEET-MEDIUM SWEET