

ALSACE: SYLVANER

Style

White, dry.

Region

Alsace.

Wine Maker

Charles Schléret

Appellation

Alsace

Cépage

Sylvaner

Tasting Note

This classic Sylvaner is a simple, refreshing wine that has a clean, fruity, supple palate and a soft, dry finish. It makes for a gentle aperitif or versatile accompaniment to lightly spiced dishes.

Serve with

Chilled as an aperitif or with lightly spiced (Thai / Indian) dishes.

Cellarage

It will age happily for 3-5 years.

Vinification

Hand harvested grapes, gathered at optimum ripeness, are de-stemmed and pressed and then vinified in enamel fermentation tanks prior to filtration and bottling the following spring.

History

The origins of Sylvaner are spurious - it has been attributed to many sources from Transylvania to Austria, France & Germany. What is certain is that it has been recorded in Alsace since 1870. Its proliferation here is easy to explain, it gives high yields, even in cool climates and is particularly resistant to rain induced rot. A fifth of Alsace's vine area is planted with Sylvaner.

Monsieur Schléret lives on the south bank of the river Fecht in Turckheim where he works about 15 acres planted with every example of Alsatian grape. His is the archetypal one man operation and he is known internationally for his fastidiously produced, pure, fruit driven wines.

