



D. Note 2023



Vin Ephémère

DRY WHITE WINE - 75 CL

♪ **Grape-variety** : 50% Pinot Blanc 50% Sylvaner.

♪ **Origin** : Itterswiller.

♪ **Vines age** : 35 years.

♪ **Soil** : Sandy-clay, Clay and limestone.

♪ **Wine-making** :

- Cold maceration for 8 hours.
- Low pressing.
- Cold settling (24 to 36 hours).
- Filtration of the must deposit and re-inclusion of them.
- Fermentation by indigenous yeasts in demi-muids, then malolactic fermentation.
- Aged in demi-muids on lees for 18 months.

♪ **Tasting** :

- The smell : ample and woody, notes of white flowers.
- On the palate : nice roundness, long in the mouth, good balance, floral aromas, some woody notes.

♪ **Wine and food pairing** :

Game, white meats, blue-veined cheeses.

Service temperature : 10 to 12 °C.

Storage : 7 to 10 years.

Alcoholic strength : 14 %vol.

Total acidity: 4.6 g/L.

Residual sugar : >1 g/L.

