



Grand Cru Zotzenberg 2023



Vin De Terroir

DRY WHITE WINE **BIO** - 75 CL

- ♪ **Grape-variety** : Sylvaner.
- ♪ **Origin** : Mittelbergheim.
- ♪ **Vines age** : 30 to 50 years.
- ♪ **Soil** : Sandstone marl and limestone.

The Grand Cru Zotzenberg has a south and east -facing hillside with an excellent drainage and heat retention. This soil has his own and unique microclimate. The Grand Cru Zotzenberg is the only Sylvaner classified as Grand Cru.

♪ **Wine-making** :

- Manual harvest.
- Low pressing.
- Cold settling (24 to 36 hours).
- Filtration of the must deposit and re-inclusion of them.
- Alcoholic fermentation (natural yeasts) with temperature control in limestone amphoras.
- Maturing on lees in limestone amphoras for 11 months.

♪ **Tasting** :

- The smell : powerful and mineral, citrus notes.
- On the palate : slightly salty and ample, finesse in the mouth, white flower aromas, lemon hint.

♪ **Wine and food pairing** :

Seafood, smoked fish, shellfish, pie, foie gras, duck breast.

Service temperature : 10 to 12 °C.

Storage : 8 to 15 years.

Alcoholic strength : 13.5 %vol.

Residual sugar : 3 g/L.

