



Sylvaner 2022

Fresh and light dry white wine.



Appellation wine : AOC ALSACE

Grape variety : Sylvaner

Service temperature : 8 - 10°C

Time to keep : 3 - 5 years

Tasting :

The nose is discreet with white flowers notes. The attack in mouth is fresh with citrus fruits and grapefruit aromas.

Served with :

Cooked meat, grilled fishes, seafoods and shells. Salad, shellfish, smoked meat and sauerkraut.

DOMAINE NICOLLET GÉRARD & FILS

33 rue de la Vallée

68570 SOULTZMATT

Téléphone : 03.89.47.03.90 Site : www.vins-nicollet.fr E-mail : vinsnicollet@wanadoo.fr

N° SIRET : 41 47 28006 00019