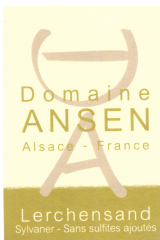


Domaine Ansen Lerchensand Sylvaner

(Alsace AOC)

100% Sylvaner



The Lerchensand Sylvaner is a skin-fermented dry white wine from a single, south-facing hillside called Lerchensand. This narrow hill has rich clay soils that are underlined by a 210-million-year-old seabed of salt and marl that stores the summer's warmth for a long vegetation period, giving incredible depth and complexity to the vines above. After a hand-harvest and de-stemming, natural fermentation began in stainless steel with the skins for about 12 days until a gentle pressing back into tank. With 5 months on the lees, the wine was bottled without any sulfites and left to rest for a few months before released to the market. The nose is feral and wild with aromas of peach, melon, and orange pith. On the palate, a full-body of white fruit, hints of lime, and a gripping texture lead to an untamed yet tasty finish.

Bon Vivant

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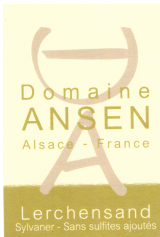
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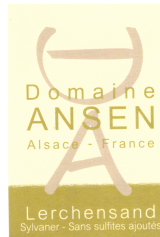
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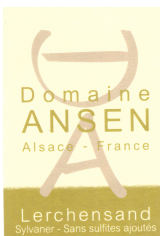
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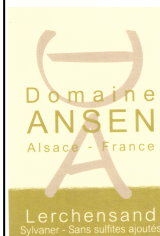
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