



2018

Domaine Weinbach

Sylvaner



Vintage Conditions

2018 was a year of varied weather conditions, ranging from a very mild spring to a hot dry summer with a freak hailstorm in mid-July to a beautiful Indian summer harvest, and resulted in humongous crops. The temptation to fill the cellar after several years of poor harvests is understandable, but high yields and compromises seldom produce great wines, so we kept our yields under control. The resulting 2018 wines show as complex and well-structured, powerful yet elegant, with a very good length.

About the Wine

A dry, fresh, fruity, lively wine with very good body and personality. The grapes are sourced entirely from the domaine's estate vineyard, Clos de Capuchins.

Terroir

Older vines in our *monopole* Clos des Capucins vineyard, which is composed of sandy silt soil on granite pebbles. The grapes growing in this terroir ripen much earlier, producing wines with complex aromatics and a powerful concentration.

Farming

Organic and Biodynamic (certified by Ecocert & Demeter).
Short pruning of the vines to keep yields low.

Harvest & Winemaking

Hand-picked at optimum maturity to reinforce the aromatic expression and body of the wines. Gently pressed in whole clusters in pneumatic presses then fermentation with indigenous yeasts (an element of the terroir that enhances depth and complexity in the wines) in old oak vats.

Tasting Note

Our Sylvaner seduces with its herbal aromas of freshly mown grass and alum stone. Crisp, well structured, full-bodied, and perfectly balanced thanks to a juicy character and a ripe acidity. Very nice harmony and pure finish brought by a mineral freshness.

Food Pairing

A vivid wine to pair harmoniously with vegetable starters and summer dishes. Also a pleasure to serve with mild cheeses, cured meats, and fish-based dishes.

Drinking Window

Now - 2026

Technical Information

Alcohol: 13.55%
Residual Sugar: 3.72 g/l
Total Acidity: 4.05 g/l
Barrel Type: Large old oak vats
Time in Barrel: 8-10 months

