

Exclusivity

An historic wine

# Domaine SEILLY

## Vin du Pistolet d'Obernai 2007



**Winemaker notes:** Yellow greenish colour, very pale, very discreet, brilliant. The nose is fine with aromas of white flowers, white fruits, and white juicy, fleshy peaches. The mouth is fresh, delicate, on the fruit. The final is particularly persistent. To serve at 10°C. The perfect match is sauerkraut with fish, mussels with cream and white meats will also be good partners.



**Terroir:** Cru du Schenkenberg.

Clay-limestone soil on Upper Muschelkalk, gently sloping. Located on the hills at the top of Obernai with exposure south south-east. It produces rich, full and distinctive wines.

**Winemaking:** The grapes have been harvested by hand in small baskets. Presses are filled by gravity, without any pumping or other mechanical intervention. The juice is extracted with infinite care in our pneumatic press. The slow, gentle pressing avoids crushing the stalks and pips.

After a few hours decanting, must is fermented in wooden tuns or stainless tanks with regulated temperature to express the characteristic flavours of the grape variety.

Must fermentation starts thanks to natural yeasts and lasts from 4 to 10 weeks.

**Aging:** The wine is matured on its lees in wooden tuns for 6 to 9 months. This lees-contact adds richness to the wine. The oxygen which passes through the pores of the wood brings about a gentle oxidation of the wine, and the subsequent opening up of its aromas. The following spring, the wine is lightly filtered just before bottling. The wine is aged 1 to 2 years before release. Aging in bottle allows the wine to evolve. The opposite phenomenon of oxidation occurs: those reactions develop the bouquet while giving him more subtle overtones.

750ml bottles

12.5 % alc/vol.

Service temperature: 8 °C

Aging potential: 10 years

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