

WILLM

Gewurztraminer Vendanges Tardives 2017



Tasting Temperature:
8-10° C°

Ageing Potential:
3 - 15 years



Among the best allies for the botrytis cinerea is the **Gewurztraminer** with great wide aromatic palate. The powerful aromas of this varietal add up to the powerful fruit character from the phenomena of concentration and the development of the noble rot characters. The aromas become less powerful but more delicate over time due to the bottle ageing.



2017: Vintage with a long and hard winter, beautiful days in March, but 2 nights of frost in April which interrupted the growth and proved to be devastating. Continuing cool temperatures resulted in the loss of 35% of the harvest. It is also the fifth hottest summer in the last 40 years. A small crop and quite warm weather led to rapid maturing of the healthy grapes, deeply concentrated in flavour. 2017 will without doubt be one of the best vintages of the decade.



The grapes, of exceptional quality and maturity, are first of all from a fragmented selection. The yields of these soils are comparable to those of Grands Crus. The vines, aged at least 15 years, are subject to a very strict production charter. The grapes are harvested in excess, presenting the famous "noble rot", usually several weeks after the official start of the harvest, when the conditions of the vintage lend themselves to it.



Deep straw yellow colour.

Fine nose, rather floral.

Beautiful amplitude in the mouth, notes of sweet spices and yellow fruits. Wine keeping a nice freshness, despite the sugars.



Any cuisine with sweet sour mixes, foie gras, honeyed turkey, grouse or duck filet, grilled, baked or frittered fruits.



Alcohol : 12,01 % vol.

Residual Sugar : 82,57 g/l

Total Acidity: H₂SO₄: 3,91 g/l



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