

Meli Melo 2019



Temperature of service: 8-10° C°

Aging potential

Enjoy it now or keep it up to 5 years.



Reminding a WILLM tradition dating back to 1929, we carefully blend Alsace wines made from noble grape varieties. This new blend based on PINOT GRIS and RIESLING will surprise you. It is a refreshing and aromatic dry white wine to match almost every dish.



2019: Steady rainfall during spring encouraged moderate growth of the vines from mid-April. The dry period in July would not cause any damage to the grapes protected by the dense canopy of springtime leaves. The life-giving heavy rainfall at the beginning of August and the modest quantity of grapes hastened the harvest. Small bunches, rich in aromatic compounds with very little juice produced fresh and expressive wines with beautiful balanced acidities and perfect sugar content. A fine vintage, to compare to 2017 and 2010.



- 100% Hand harvesting
- Extended and soft pressing
- 4-6 weeks controlled fermentation in stainless steel
- Maturing on the fine lees for another 2 to 3 months



Pale yellow colour and subtle green tints
Lovely flavours of peach, pear and rhubarb
Refreshing wine, well balanced with a straightforward attack and delicate flavours of white fruits.



From aperitif to dessert with any dish : cold meats, seafood, fowl, salads, soft cheeses.



Alcohol : 13,0% vol.
Residual sugar : 5,6 g/l
Total Acidity: H₂SO₄ : 4,36 g/l



DRY DRY-MEDIUM SWEET-MEDIUM SWEET