

Muscat Reserve 2019



This wine is made from a blend of Muscat d'Alsace (white grape) and Muscat Ottonel (pink grape with white flesh). Muscat is very aromatic, it expresses the flavor of fresh fruit and grapes. It differs from the sweet muscats of the South by its dry character.



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



Light yellow, pale dress. The nose presents notes of crunchy fruits. The intense and silky palate reveals fruity & varietal flavors. It is an airy and thirst-quenching wine.



Aperitif, vegetarian dishes, asparagus, salted panna cotta, fresh fruit.



Alcohol : 12,06 % vol.
Residual sugar : 4,6 g/l
Total Acidity: H₂SO₄ : 2,94 g/l

Temperature of service: 8-10 C°

Aging potential

Enjoy it now or keep it up to 5 years.



DRY DRY-MEDIUM SWEET-MEDIUM SWEET

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