

Pinot Gris Reserve 2019



Temperature of service: 8-10 C°

Aging potential

Enjoy it now or keep it up to 5 years.



Silver Medal Vinalies Internationales 2020



As its name indicates in French, Pinot Gris is a grey varietal with white fruit. This varietal offers structured wines, round in the mouth feel and long on the finish. It shows smokiness and develops opulence and distinctive characteristic aromas.



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 golden yellow color.
Elegant nose, peach and apricots notes.
Light, round, good structure, good persistence, yellow fruits aromas.



Smoked fish, game, white meat (pork, veal, rabbit) or poultry in sauce, roast pork or veal, artichokes, offal (liver or kidneys), mushroom based dishes (risottos).



Alcohol : 12,93 % vol.
Residual sugar : 13,56 g/l
Total Acidity: H₂SO₄ : 3,69 g/l



DRY DRY-MEDIUM SWEET-MEDIUM SWEET

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