

Gentil Réserve 2021



The Gentil Willm is a traditional blend going back to the 19th century from selected grapes grown in the best hillside vineyards. It's an alliance of Riesling (used for its finesse and acidity), Pinot Gris (for its structure), Gewurztraminer (for its roundness) and Pinot Blanc (for its fruit and suppleness).



Despite the particular climatic conditions observed throughout the year with a series of periods of frost, intense rains, and finally hot and dry weather in August and the small yields obtained in the end, the quality of the wines is there with drier, crisper and fresher profiles.



- 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 with white gold hints
Refine nose of orchard fruits (mirabelle, pear), followed after aeration by aromas of blossom
Palate is fresh with the crunchiness of pear and the gourmandise of mirabelle.



Savoury tarts, vegetarian dishes, raw fish, fresh cheese, grilled white meats and grilled fish



Alcohol: 13,5% alc./vol.
Residual sugar: 5,18 g/L
Total Acidity H₂SO₄: 3,69 g/L



DRY

DRY-MEDIUM

SWEET-MEDIUM

SWEET

Temperature of service: 8-10 °C

Aging potential

Enjoy it now or keep it up to 5 years.

LA MAISON WILLM

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