

Gentil Reserve 2015



89pts Wine Enthusiast—BEST BUY



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).



2015: A very mild spring followed by high temperatures in June and July, with episodes of severe drought accompanied by stormy passage allowed a vintage with a perfect health status of the grapes. 2015 devoted the talents of experienced balancing actors: it was necessary to be very precise in the management of alcohol balance / residual sugars / acids.



- 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



Gold color with crystalline highlights
Fresh nose with crunchy scents, zests of citrus fruits and fruits of the orchard.
Palate is delicate with a retro-olfaction on the crunchy fruit.



Savory tarts, vegetarian dishes, raw fish, fresh cheese, grilled white meats



Alcohol : 12,7% vol.
Residual sugar : 7,5 g/l
Total Acidity: H₂SO₄ : 3,75 g/l

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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