

## Riesling Grand Cru Kirchberg de Barr 2015



87pts Best Riesling  
Bronze Medal decanter  
Silver Medal International Wine Challenge



Riesling prefers lighter soils that absorb warmth faster than others, and are therefore situated at the center-south of the Kirchberg. The subsoil is dominated by limestone of marley limey particles. The Riesling from the Kirchberg develops with time and depending on vintages great qualities with long keeping potential.



The **Grand Cru Kirchberg de Barr** is one of the most renowned Grands Crus of Alsace, which gives rise to Riesling, Pinot Gris and Gewurztraminer of great character. The terroir is deep, giving wines excellent structure, freshness and unparalleled aromatic intensity. Over time, these wines gain particularly in complexity, finesse and minerality.



For the making of our Grand Crus we use perfectly ripe and healthy grapes from carefully cultivated and selected vineyards. The yields are low and the vineyards are generally planted with old vines. For these wines we focus on terroir or vineyard expression with all elements that influence the aromas, the composition and typical character of each Grand Cru.



With a light yellow color, this wine offers a fresh nose with floral notes and touches of peppermint. On the palate the attack is frank and presents notes of grapefruit zest that underline the freshness of this Riesling.



Poultry in cream sauce ; smoked fish, fresh fish - sashimi and sushi ; crustaceans (lobster, prawns and crayfish); scallops ; white meats like veal or pork.



Alcohol : 13.55% vol.  
Residual sugar : 10.8g/l  
Total Acidity: H<sub>2</sub>SO<sub>4</sub> : 4.31g/l

Temperature of service: 8-10 C°

Aging potential

3 to 15 years



DRY      DRY-MEDIUM      SWEET-MEDIUM      SWEET

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