

Gewurztraminer Cuvée Emile Willm 2016



89pts Wine Enthusiast



The Gewurztraminer is among the noblest varieties from Alsace. The combination of the variety, the terroir and the age of the vines produce extraordinary and very expressive wines. Our grapes come from old vines (>25 years) growing on richer soils with more clay in relation to the limestone components.



2016: Vintage with a relatively mild winter, hot and sunny summer and then a cool autumn to reach the maturity of the grapes intended for the production of still wines in mid-September.



The vinification of the Cuvées Emile Willm favors the fruity side, the extraction of the material and a certain expression of the terroir of origin. The grapes are harvested with a beautiful maturity from selected old vines and privileged terroirs. These are ample and complex wines.



Beautiful yellow gold color with gold reflections.

Intense nose, elegant with notes of exotic fruits (lychee, mango), sweet spices. Attack soft, silky, beautiful persistence on exotic fruits.



Oriental, Indian and Asian cuisine but also with spicy salads and soft cheeses.



Alcohol : 13,4% vol.
Residual sugar : 19,5 g/l
Total Acidity: H₂SO₄: 2,99 g/l

Temperature of service: 8-10 C°

Aging potential

3 to 8 years



DRY DRY-MEDIUM SWEET-MEDIUM SWEET

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