

WILLM

Meli Melo 2016



Silver Medal International Wine Challenge



Reminding a WILLM tradition dating back to 1929, we carefully blend Alsace wines made from noble grape varieties. This new blend based on PINOT GRIS and RIESLING will surprise you. It is a refreshing and aromatic dry white wine to match almost every dish.



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.



- 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 and subtle green tints
Lovely flavours of peach, pear and rhubarb
Refreshing wine, well balanced with a straightforward attack and delicate flavours of white fruits.



From aperitif to dessert with any dish : cold meats, seafood, fowl, salads, soft cheeses.



Alcohol : 12,57% vol.
Residual sugar : 8,96 g/l
Total Acidity: H₂SO₄ : 3,93 g/l

Temperature of service: 8-10 C°

Aging potential

Enjoy it now or keep it up to 5 years.



LA MAISON WILLM

6 Grand Rue ■ 68420 EGUISSHEIM

Tél.(33) 03 89 41 24 31 ■ Fax (33) 03 89 24 20 54 ■ E-mail : contact@alsace-willm.com

