

## Pinot Gris Reserve 2016



89pts Wine Enthusiast—BEST BUY



As its name indicates in French, Pinot Gris is a grey varietal with white fruit. This varietal offers structured wines, round in the mouth feel and long on the finish. It shows smokiness and develops opulence and distinctive characteristic aromas.



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 golden yellow color.  
Elegant nose, peach and apricots notes.  
Light, round, good structure, good persistence, yellow fruits aromas.



Smoked fish, game, white meat (pork, veal, rabbit) or poultry in sauce, roast pork or veal, artichokes, offal (liver or kidneys), mushroom based dishes (risottos).



Alcohol : 12,94% vol.  
Residual sugar : 10,27 g/l  
Total Acidity: H<sub>2</sub>SO<sub>4</sub>: 3,59 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 EGUISHHEIM

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

