

Pinot Gris Cuvée Emile Willm 2016



89pts Wine Enthusiast
Gold Medal Concours du Monde



This noble grape from old vines is grown on clay and limestone soil and evolves very well at mid-hills. It expresses itself in power with a beautiful density and richness. Complex aromas of undergrowth, mushrooms and white pepper on a background of ripe fruit make it a wine of high gastronomy. This wine offers an alternative to the largest Chardonnay in the world.



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 golden yellow dress
Delicate nose with notes of yellow fruits, apricot, toasted, brioche
Soft attack, round, beautiful balance sugars / acids, nice length on notes of roasting.



Foie gras, game birds, white meat (pork, veal, rabbit), poultry in sauce, roast pork or veal, offal (liver, kidneys, sweetbreads), smoked fish, mushroom dishes.



Alcohol : 13,4% vol.
Residual sugar : 13,5 g/l
Total Acidity: H₂SO₄: 3,54 g/l

Temperature of service: 8-10 C°

Aging potential
3 to 8 years



DRY DRY-MEDIUM SWEET-MEDIUM SWEET

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