

## Riesling Cuvée Emile Willm 2016



90pts Wine Enthusiast



The Riesling is the King of Alsace and among the world's greatest grapes. The juice is white and the wines are dry, racy with great definition of the fruit. Grown on mineral soils, it expresses floral and mineral character offering great ageing potential. In Alsace, Riesling acquires distinctive concentration perfectly balanced by the acidity.



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 light yellow color with silvery reflections.

Fine nose, elegant with notes of citrus (lime), floral

Fresh attack, beautiful persistent acidity associated with notes of lime in retro olfaction.



Shellfish, crustaceans (crab clams, lobster), fresh fish, smoked, grilled or en terrine, white meats with Riesling based cream sauces, poultry, soft young mild cheeses.



Alcohol : 12,3% vol.

Residual sugar : 5,5 g/l

Total Acidity: H<sub>2</sub>SO<sub>4</sub>: 4,58 g/l



DRY      DRY-MEDIUM      SWEET-MEDIUM      SWEET

Temperature of service: 8-10 C°

Aging potential

3 to 8 years

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