



Willy GISSELBRECHT  
L'Oenothèque

# GEWURZTRAMINER GRAND CRU FRANKSTEIN

## The perfect balance



VINEYARD: Willy Gisselbrecht  
LOCATION: Dambach la Ville



SOIL: Granitique. A demanding soil for which the roots need to pass the rock to find water and minerals.

TASTING: 10° C



**EYE:**  
Deep yellow with golden glints.

**NOSE:**  
Complex, deep with exotic notes, crystallised fruits, almonds, very fine and airy.

**MOUTH:**  
Nice structure, round and smooth, yet fresh. Crystallized fruits, citrus, Vine peach and grilled notes.  
The balance is very harmonious, long and airy.



**FOODMATCH:**  
- Goose liver, Asian food, Thai  
- Strong ripe cheeses  
- Fresh fruits  
- Mongo, peach soup  
- Warm fruits



**RECOMMANDATION:**  
To serve at 10°C and give it some times in the glass in order to reveal its personality.  
Drink within 10 years.