



Willy GISSELBRECHT
Vins de Sélection

GEWURZTRAMINER GUILLAUME

Made out of old Vines



VINEYARD: Willy Gisselbrecht
LOCATION: Dambach la Ville

SOIL: Clay
TASTING: 10° C



EYE:
Nice intensity with golden reflection

NOSE:
After opening the wine delivers expressive notes of exotic fruits, almonds, flower honey.

MOUTH:
Delicate and powerful. Honey peach, almond, smoked notes. Round, balanced and fruity.
A captivating wine.



FOODMATCH:
- Goose liver
- Asian food, Thai
- Strong cheeses
- Fresh fruits, mango
- Hot desserts, cooked mangos and peaches



RECOMMANDATION:
To serve at 10°C and give it some times in the glass in order to reveal its personality.
Drink within 5 years.