



Willy GISSELBRECHT
Vins de Tradition

GEWURZTRAMINER TRADITION

Intensely aromatic, a grape-variety with an incomparable charm



VINEYARD: Willy Gisselbrecht
LOCATION: Dambach la Ville

SOIL: Granitique
TASTING: 10° C



EYE:

The color of this wine shows a nice intensity, bright and clear.

NOSE:

After aeration, the nose is seductive, it delivers some aromas marked by lychee, rose and pepper notes.

MOUTH:

Full and generous mouth, with exotic fruity notes. A characteristic wine with a good balance and a full finale.



FOODMATCH:

- Ideal in aperitif
- Foie gras, spicy food
- Lamb tajine
- Strong cheese
- Desserts



RECOMMANDATION:

To serve at 10° C and give it some times in the glass in order to reveal its personality.
Drink within 3 years.