



Willy GISSELBRECHT

Vins de Sélection

PINOT BLANC SELECTION

Delicate, vey fine



VINEYARD: Willy Gisselbrecht
LOCATION: Dambach la Ville

SOIL: Granitique
TASTING: 10° C



EYE:
This wine shows a bright colour, pale yellow.

NOSE:
A seducing nose with white peachy notes with mineral shade.

MOUTH:
A pure and harmonious attack. Peach and apricot notes good balance.



FOODMATCH:

- Cold buffet
- Loabster salade, see food
- Fish, marined salmon, mussels
- Sauerkraut, aspargus
- Goat cheese



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