



Willy GISSELBRECHT

L'Oenothèque

PINOT GRIS GRAND CRU FRANKSTEIN

A Gastronomic wine



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:

Golden rob, thick and numerous tears.



NOSE:

The nose is deep and complex. It develops crystalized fruity notes like apricot, peach smoky notes typical from granit soils.

MOUTH:

Round and generous. Peachy and exotic fruits notes. Long and intense.

FOODMATCH:

- Goose liver
- Noble cooked fish, lobster
- Game, poultry, white meat, curry dishes
- Warm desserts



RECOMMANDATION:

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

