



Willy GISSELBRECHT

Vins de Tradition

PINOT GRIS TRADITION

A gastronomic wine,
great foodmatch



VINEYARD: Willy Gisselbrecht
LOCATION: Dambach la Ville

SOIL: Granitique
TASTING: 10° C



EYE:
This wine shows a nice yellow color with glints of gold.

NOSE:
Smoked notes, spicy, floral with honey notes.

MOUTH:
Smoothy and fresh mouth, intense with a hint of white flower.



FFODMATCH:

- Aperitif and reception
 - Foie gras
 - White meat, chicken
 - Spicy food, curry lamb
 - Thai, indian, chinese food
 - Fish in sauce
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RECOMMANDATION:

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