



Willy GISSELBRECHT

L'Oenothèque

## RIESLING GRAND CRU FRANKSTEIN

The Expression of the soil,  
A wine of great class...



VINEYARD: Willy Gisselbrecht

TASTING: 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:

Clear yellow rob, with golden reflections.

NOSE:

Typically mineral from granitic soils.

Great maturity, fine and pure.

MOUTH:

Nice structure, fresh, mineral with a lot of personality.

Smoked notes, typical from the Frankstein.



FOODMATCH:

- Fish, seafood, sellfish, oyster, sushis
- White meat, poultry
- Sauerkraut
- Oriental dishes
- Goat cheese



RECOMMANDATION:

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