



Willy GISSELBRECHT

L'Oenothèque

RIESLING GRAND CRU MUENCHBERG

Un Riesling de grande minéralité



VINEYARD: Willy Gisselbrecht

LOCATION: Nothalten



SOIL: Volcanic soil with sediments over 250 Million years

TASTING: 10° C



EYE:

Deep intense rob with golden glints.

NOSE:

Nice maturity with concentrated lime notes with subtle minerality.

MOUTH:

Elegant, lively, with personality and nice Structure.
Nice persistant minerality.



FOODMATCH:

- Grilled fish, noble fish
- Seafood and sellfish
- Raw and marinated fish
- Poultry, veal suffed with mushrooms
- Oriental dishes



RECOMMANDATION:

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