



Willy GISSELBRECHT

Vins de Sélection

RIESLING SCHIEFFERBERG

A great Riesling that sublimates its terroir



VINEYARD: Willy Gisselbrecht
LOCATION: Dambach la Ville

SOIL: Slate soil
TASTING: 10° C



EYE:
This wine shows a yellow limpid color, with golden glints.

NOSE:
Complexe, with a mireral and lemon touch. A good evolution on more concentrated notes: rhubarb, dry apricot, Vinepeach. A beautiful minerality.

MOUTH:
Good freshness and fruity on mandarin and lemon notes, with a fine minerality at the end. Well balanced on elegant final.



FOODMATCH:

- Marined and raw fish
- All the fish
- Strong cheese
- Desserts with rhubarb, lemon pies



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