



Willy GISSELBRECHT

Vins de Sélection

RIESLING SELECTION

The king of Alsace. A demanding varietal, dry and full of personality.



VINEYARD: Willy Gisselbrecht
LOCATION: Dambach la Ville

SOIL: Granitique
TASTING: 10° C



EYE:
Brillant color, glints of gold.

NOSE:
Citrus and white stone notes with a hint of minerality.

MOUTH:
Pure and elegant wine with fruity and mineral notes.
A gastronomic wine, very well structured.



FOODMATCH:
- Fish, seafood, fish terrine
- Sushis, sashimis
- White meat
- Sauerkraut
- Goat Cheese



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