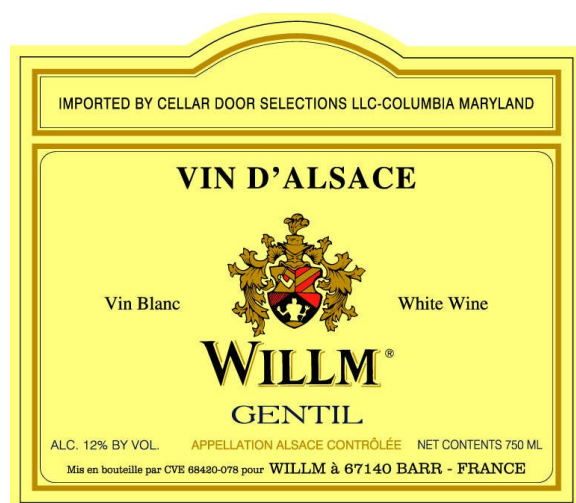


Willm Gentil



Varietals : Riesling 30%, Pinot Gris 30%

10%

Pinot Blanc 30%, Muscat

Appellation : AOC Alsace

Appreciation - **Perception**
sugar/acidity :

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Dry Medium Sweet

pH : 2,8

Alcohol : 11,5 %

Residual Sugar : 3,2 g/L

Total Acidity_H₂SO₄ : n.c.

Production : 1,500 Cases

General information

The Gentil Willm is a traditional blend going back to the 19th century from selected grapes grown in the best hillside vineyards. Gentil Willm is an alliance of Riesling (used for its finesse and acidity), Pinot Gris (used for its structure), Muscat (used for its powerful fruit aromas) and Pinot Blanc (used for its fruit and suppleness). We generally use in our blend 70 - 80% of the noble grapevarieties. The Willm Gentil offers a dry and clean mouthfeel with an elegant and harmonious balance.

Vinification

The winemaking of our premium range focuses on the varietal character and the fruit. The grapes are harvested at good maturity and pressed in pneumatic presses. The pressing is fractured and takes 4 hours in total.

We separate Head (Cuvée) 0 → 0,6 Bars
 Heart (Taille) 0,6 → 1,2 Bars
 Tail end of Press (Rebêche) 1,2 → 2 Bars

The juice is decanted in order to begin the winemaking with a clean and clear must. We inoculate with selected neutral yeasts to start the alcoholic fermentation. The fermentation takes place in temperature controlled stainless steel vats (64° Fahrenheit / 18°Celsius) and takes between 4 to 6 weeks. It is followed by a maturing on the fine lees for another 2 to 3 months. The wines are then racked, cold stabilized and go through a light filter (Kieselguhr). The wine is then finished and stays in tempered tank until the bottling. The wines are generally bottled between 8 and 10 months following the harvest.

Food and Wines - Temperature of Service

Cold meats ; seafood; fowl; salads; soft cheeses. 48° - 53° Fahrenheit / 9° - 12° Celsius.

Tasting notes 2005

Nice and shiny color, vibrant, harmonious and elegantly flavored.