

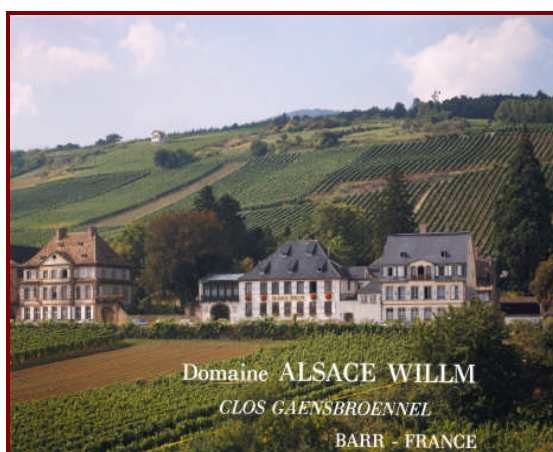


ALSACE WILLM®

ALSACE WILLM • 32, rue du Docteur Sultzer • 67140 BARR
Tél.(33) 03 88 08 19 11 • Fax (33) 03 88 08 56 21 • E-mail : contact@alsace-willm.com

*The **WILLM DOMAINE** is located in Barr, Alsace in the Northeast of France. The Domaine was founded in **1896** by the Willm family. Since then, it has built a worldwide reputation for wines of balance, elegance and style. It became the first Alsace producer to export its wines to the U.S. after prohibition and is now among the leading Alsace importers in the United States, Canada and Europe.*

We benefit from all technical advantages for the vinification of our properties (7 Ha / 18 acres) and the selection of the premium parcels for our prestige cuvees. For our properties Bertrand Praz has installed a demanding and severe production chart. In order to produce exceptional wines from exceptional vineyards he needs to control first and foremost the pre-fermenting conditions. A “reasoned and natural viticulture”, a “perfect health” of the grapes and “optimized conditions for the pressing and vinification” give the Willm wines even more expression and complexity.



ALSACE WILLM • 32, rue du Docteur Sultzer • 67140 BARR
Tél.(33) 03 88 08 19 11 • Fax (33) 03 88 08 56 21 • E-mail : contact@alsace-willm.com

The Winemaking :

Since *Bertrand Praz* took over the vinification in 1997, his clear and precise words reflect the actual style of the Alsace Willm wines. He likes the wines strict, he likes his grapes clean, ripe, healthy and he dislikes any bad smell in a wine.

A great wine is made, in the first place, from great grapes which have ripe sugars, ripe skins (phenol maturity), decent acidity and that are perfectly healthy.

This is why the prefermentive conditions are so important to him. The first three months determine the success of the wine. Pneumatic presses assure the best conditions for pressing and extraction. A decantation is generally preferred in order to start the fermentation with a clear and clean juice and to vinify a wine that will be structured, balanced and floral.

The grape juice is inoculated with carefully selected yeast and is fermented in temperature controlled stainless steel vats.

Regular tasting and a close survey throughout the fermentation follow. Depending on their evolution, the wines are aerated or raked from their lees. The malo-lactic fermentation is never desirable as we wish to preserve the clean and fresh character of the fruit.

The wines mature gently in stainless steel tanks or in large oak vats before the cold-treatment which is followed by a gentle filtering (Kieselguhr).

Throughout the vinification we limit the use of sulphur to a strict minimum, with the most important dose added right after the fermentation to protect the wine from malo-lactic fermentation or any risk of oxidation. Sulphur has been used since the Roman Times for protecting and preserving the wines.

Besides the prefermentive conditions there is another important element for a wine, the cork. Corks today are more and more often in the center of the media for their irregularities. It is still the best way to close a bottle of wine, but we have to select carefully. We do give our corks particular attention and only use natural, non waxed corks and follow closely any technical progress in this field.

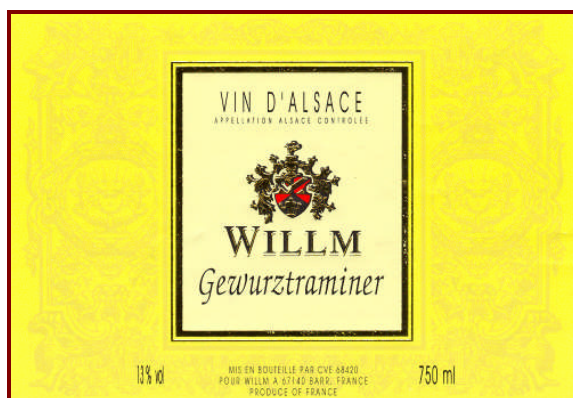
Willm wines favor elegance and finesse and show the differences and diversities of origins and qualities.

For the “*Vins de Talent*”, or basic range, we focus on varietal driven expressions. For the reserve wines “*Cuvée Emile Willm*” we combine vineyard and grape variety character whereas for our Domain wines we only focus on terroir character. The Gewurztraminer *Clos Gaensbroennel* is one of the finest examples.

We want our wines to be typical in style, clean and clear, favoring mineral character to sweetness.

Wines crafted for the moments in life of sharing and joy.

Our Wines :



Les Vins de Talent : Our line of premium wines, 100 % varietal, include Sylvaner, Pinot Blanc, Riesling, Muscat, Pinot Gris, Gewurztraminer and Pinot Noir. Our philosophy is to offer delicious fruit driven wines, with lively flavors, classic of the Alsace-Willm style.

The Gentil Willm : The Gentil is a traditional Willm blend going back to the 19th century from selected grapes grown in the best hillside vineyards. Gentil Willm is a blend of Sylvaner, Pinot Blanc, Riesling, Muscat and Pinot Gris. A dry, harmonious, lively and affordable wine.

The Cuvée Emile Willm : This label is used for our line of Réserve wines. They are only produced with Riesling, Muscat, Pinot Gris, Gewurztraminer and Pinot Noir . They are chosen from grapes of old vines in selected vineyards on the hillsides. They give full flavored wines which are complex in structure.

Domaine WILLM Grand Cru estates : The wines from the Willm properties express the full potential of Alsace's finest vineyards from the *Kirchberg of Barr* and the *Clos Gaensbroennel* ("Goose Fountain") as its historical reference.

Three Grands Crus are available : the Riesling Kirchberg de Barr, the Pinot Gris Kirchberg de Barr and the Gewurztraminer Clos Gaensbroennel . These wines provide exceptional fruit of rich extract, which give the wines a distinctive character and dimension, reflecting their individual terroir and vintage. These wines have good potential for ageing.



Kirchberg de Barr : Since the Middle Ages, the Kirchberg de Barr has been recognized as an exceptional vineyard. Its name comes from the church dedicated to St. Martin, which stands on the hill overlooking the vineyard. This vineyard's location, halfway up the slope, above the village of Barr, faces southeast and obtains maximal sun exposure and warmth. Riesling and Pinot Gris are available under the Kirchberg de Barr label.

The Clos Gaensbroennel Willm : It is one of the few clos which exist in Alsace. The name Gaensbroennel (« goose fountain ») refers to the stone fountain carved with the image of a goose and is located just outside of the Clos. The Clos Gaensbroennel Willm is situated within the Kirchberg de Barr and shares the same history.

The late harvest wines, Vendanges Tardives and Sélection de Grains nobles : When the autumn is favorable, they are made of grapes picked much later than the normal vendange, therefore affected by noble rot. They include Pinot Gris, Gewurztraminer and Riesling.

The Cremants Willm: These Cremants are a delightful range of sparkling wines made according to methode traditionnelle (champagne method). Included are Cremant Brut N.V., Cremant Rosé, Cremant Chardonnay and a new release : a Cremant Blanc de Noirs 100% Pinot Noir.

The Fruit Spirits and Liqueurs : A full range produced from fruits and berries grown in the Alsace valleys and Vosges mountains. They express all the know-how of the long tradition of distilling in ALSACE.

*Since 1896, ALSACE WILLM has built a worldwide reputation
for fine wines of balance, elegance and style.*

Vins de Talent

Les Vins de Talent : Our line of premium wines, 100 % varietal, include Sylvaner, Pinot Blanc, Riesling, Muscat, Pinot Gris, Gewurztraminer and Pinot Noir. Our philosophy is to offer delicious fruit driven wines, with lively flavors, classic of the Alsace-Willm style.

Total production of Alsace per varietal in 2003

Varietal	Cultivated Surface	Total Production in HL.
Sylvaner	4 285 Acres (1 734 Hectares)	115 469 Hectoliters
Pinot Blanc	7 789 Acres (3 152 Hectares)	209 852 Hectoliters
Riesling	8 273 Acres (3 348 Hectares)	222 905 Hectoliters
Muscat	857 Acres (347 Hectares)	23 094 Hectoliters
Pinot Gris	4 883 Acres (1 976 Hectares)	131 534 Hectoliters
Gewurztraminer	6 746 Acres (2 730 Hectares)	181 738 Hectoliters
Pinot Noir	3 467 Acres (1 403 Hectares)	93 379 Hectoliters
Total	36 300 Acres (14 690 Hectares)	977 972 Hectoliters