Willm Pinot Gris Réserve – 2009

Varietal : Pinot Gris 100%

Appellation : AOC Alsace
Vintage : 2009
Appreciation – Perception sugar/acidity :

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Dry Medium Sweet

Alcohol :	13.13 %
Residual Sugar :	17.38 g/L
Total Acidity_H_2SO_4 :	3.54 g/L

General Information

As its name indicates in French, Pinot Gris is a grey varietal with white fruit. This varietal offers structured wines, round in the mouth feel and long on the finish. It shows smokiness and develops opulence and distinctive characteristic aromas.

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 (Rebèche) 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 month following the harvest.

Food and Wines – Temperature of Service

Smoked fish ; game ; white meat (pork, veal, rabbit) or poultry in sauce ; roast pork or veal ; artichokes ; offal (liver or kidneys); mushroom based dishes (risottos). 48° - 53° Fahrenheit / 9° – 12° Celsius.

Tasting notes:

Pale golden yellow. Elegant nose, peach and apricots notes.
Light, round, good structure, good persistence, yellow fruits aromas.

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