

BESTHEIM

GRAND CRU WINES

Riesling Grand Cru Schlossberg

The perfect synergy between grape variety and terroir!

It distinguishes itself by the strength of a terroir that draws its energy "with its head in the sun", giving it power and complexity.



Serving

8° to 10°



Conservation

5 - 10 years



Ageing

long ageing on fine lees



Soil

granitic



IDENTITY

Patently cultivated on an almost outcropping granite rock, with a southern exposure, this Riesling benefits from the best conditions to produce an exceptional wine. The Schlossberg is also the oldest and largest in surface area of the Alsace Grands Crus.

WINEMAKING

Alcoholic fermentation in stainless steel tanks, followed by a minimum 6 months maturation on lees, without malolactic fermentation. It then rests patiently for at least a year before being sold.



Brilliant gold



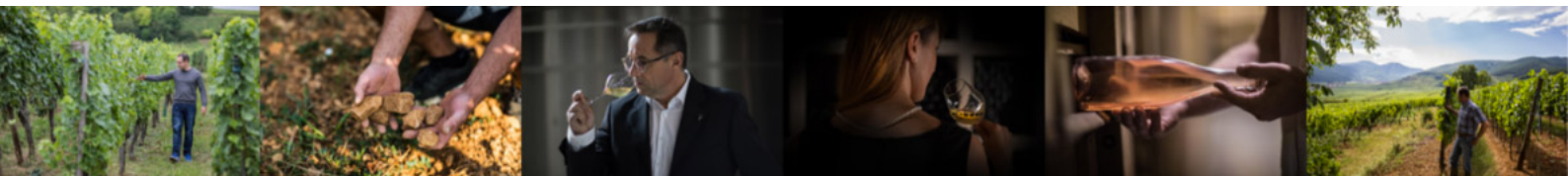
Floral, on the finesse, with notes of pears and rhubarb.



Velvety on the palate, attack and mineral salivation (limestone), good length and subtle fruitiness (yellow fruit, pear in syrup).

FOOD AND WINE PAIRING: WHICH MEAL WITH RIESLING GRAND CRU SCHLOSSBERG?

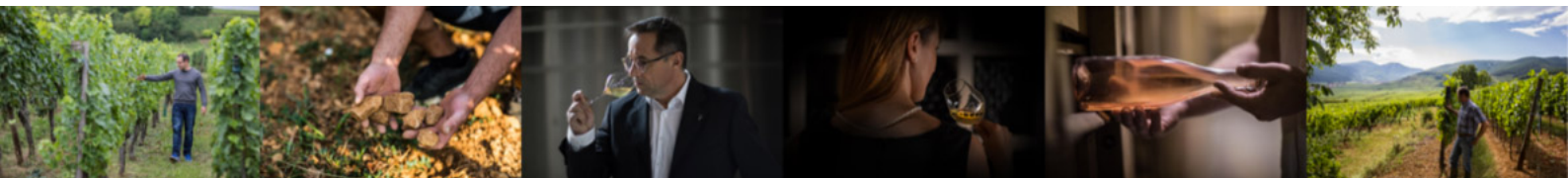
Dare to try grilled salmon with soy sauce and herbs combined with this exotic-flavoured Riesling Grand Schlossberg or grilled sea bream with lemon and spinach. The Riesling Schlossberg is also perfect with



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steamed scallops and other fish such as red mullet.



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