

BESTHEIM

GRAND CRU WINES

Pinot Gris Grand Cru Mambourg

Incredible depth and length of flavour

It distinguishes itself by the richness of its sun-drenched grains, like so many stars in a clear sky.



Serving

8° to 10°



Conservation

5 - 10 years



Ageing

long ageing on fine lees



Soil

calcimagnesite



IDENTITY

A marly limestone terroir facing south, with its head in the sun all day long, the Mambourg allows our Pinot Gris to reach exceptional maturity, giving it richness and amplitude.

VINIFICATION

Long fermentation in stainless steel tanks, followed by a prolonged ageing on fine lees. The wine is then bottled before waiting a minimum of one year before being sold.



Pronounced gold, reflections of straw.



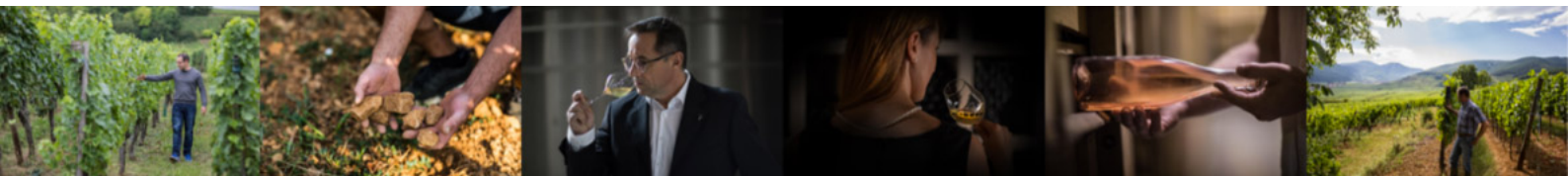
Characteristic smoke of the grape variety, yellow fleshy fruit. Opens up enormously when aired on a wide range of yellow fruits.



Structured attack, slightly tannic. Aromas of ripe yellow fruits, bergamot.

FOOD & WINE PAIRING: WHICH MEAL WITH PINOT GRIS MAMBOURG ?

It is the perfect companion for foie gras, aperitifs, chocolate and fruity desserts.



L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.