

BESTHEIM

GRAND CRU WINES

Pinot Gris Grand Cru Zinnkoepflé

Altitude and power

It distinguishes itself by its finesse and complexity, coming from the "Mount Sun", a terroir producing wines marked by a generous maturity.



Serving

8° to 10°



Conservation

5 - 10 years



Ageing

long ageing on fine lees



Soil

calcarosandstone



IDENTITY

The Zinnkoepflé hillside is a unique limestone terroir due to its Mediterranean microclimate, its south/south-east exposure and its limestone-sandstone soil. Classified as a Grand Cru terroir, it produces wines that are high in bouquet, spicy and full of power. It is also the highest terroir in Alsace, culminating at 431 m of altitude.

WINEMAKING

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



Deep golden yellow with beautiful legs.



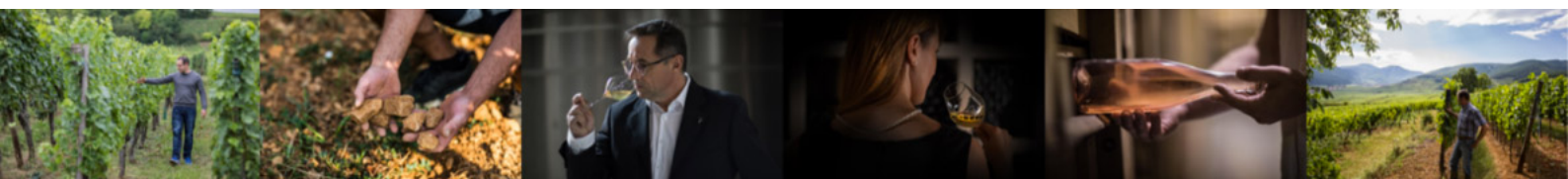
Powerful, with notes of candied fruit, apricot and pineapple.



Balance between freshness and roundness. Identical aromas as on the nose with a hint of honey on the finish.

FOOD & WINE PAIRING: WHICH MEAL WITH PINOT GRIS GRAND CRU ZINNKOEPFLÉ?

It goes wonderfully well with pan-fried foie gras, fish in sauce or poultry in cream sauce, but also with desserts based on dried fruit (berawecka).



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