

# BESTHEIM

GRAND CRU WINES

## *Gewurztraminer Grand Cru Mambourg*

An opulent limestone terroir

*It distinguishes itself by the generosity and opulence it gets from its calcareous terroir, an explosion of flavours on tasting.*



### *Serving*

8° to 10°



### *Conservation*

5 - 10 years



### *Ageing*

long ageing on fine lees



### *Soil*

calcimagnesite



## IDENTITY

Facing south on the hillside, the Mambourg dominates Sigolsheim. It is one of the earliest hillsides of the Alsace plain. It benefits from an optimal duration of sunshine. The calcimagnesian soil develops itself on limestone and marl conglomerates. It is a Gewurztraminer soil above all.

## WINEMAKING

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.



Golden yellow with intense reflections.



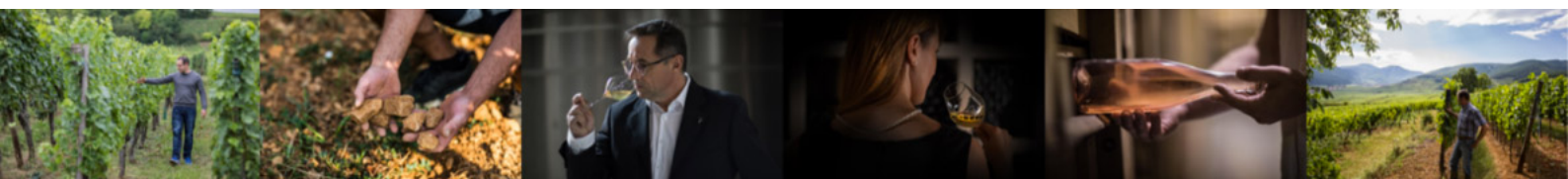
Generous, aromas of fruits, flowers, all on a background of spices.



Opulent and expressive, balance between softness and freshness.

## FOOD & WINE PAIRING: WHICH MEAL WITH GEWURZTRAMINER GRAND CRU MAMBOURG ?

The Gewurztraminer Grand Cru Mambourg will taste very well with cheeses of character (Munster, Roquefort), duck foie gras and desserts such as pastries, iced vacherins or as an aperitif with a kougelhof. A real party wine!



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