

BESTHEIM

GRAND CRU WINES

Gewurztraminer Grand Cru Zinnkoepflé

Complexity, texture and spice

It distinguishes itself by the strength of a sunny terroir giving it an aromatic and spicy complexity.



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 chalky-sandstone soil. This terroir is classified as a Grand Cru and produces wines with a high bouquet, spicy and full of power. It is also the Grand Cru that forms the roof of the vineyard, which culminates at an altitude of 431 metres.

WINEMAKING

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



Deep yellow gold.



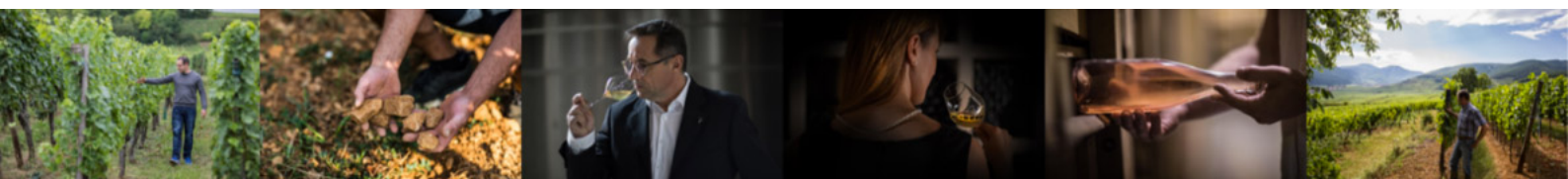
Fine and rich, with aromas of spices and exotic fruits (mango). Intense and complex bouquet.



Attack on roundness and spices, then beautiful freshness bringing balance. Length ending on notes of honey and pepper.

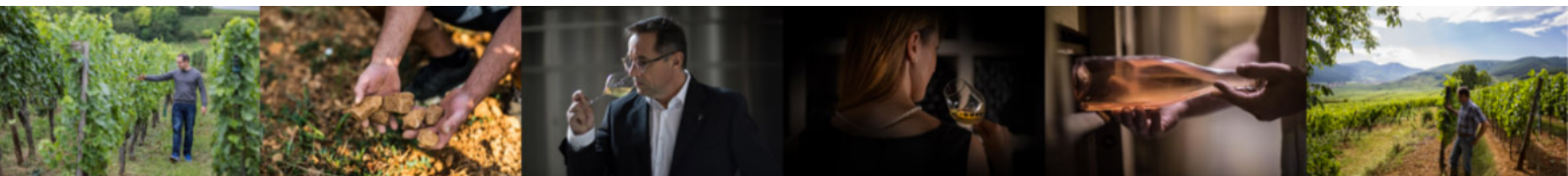
FOOD & WINE PAIRING: WHICH MEAL WITH GEWURZTRAMINER GRAND CRU ZINNKOEPLÉ?

The Gewurztraminer Grand Cru Zinnkoepflé will go very well with cheeses of character (Munster,



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Roquefort...), duck foie gras and desserts such as pastries or fruit pies.



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