

# BESTHEIM

GRAND CRU WINES

## *Grand Cru Kaefferkopf*

A triptych of noble grape varieties

*It distinguishes itself by its nobility acquired from a triptych of grape varieties.*



### *Serving*

8° to 10°



### *Conservation*

5 - 10 years



### *Ageing*

long ageing on fine lees



### *Soil*

granito-calcareous




## IDENTITY


The elaboration of the Grand Cru Kaefferkopf, on the hills overlooking Ammerschwihr, requires that a demanding set of specifications are followed, and that all aspects of wine-growing are taken into account. Although the blending of grape varieties is not the norm for the Grands Crus of Alsace, this practice has nevertheless been exceptionally accepted for the Grand Cru Kaefferkopf. The proportion of grape varieties used in the blend refers to ancestral practices.


This wine is composed of : 60% Gewurztraminer, 20% Riesling and 20% Pinot Gris.

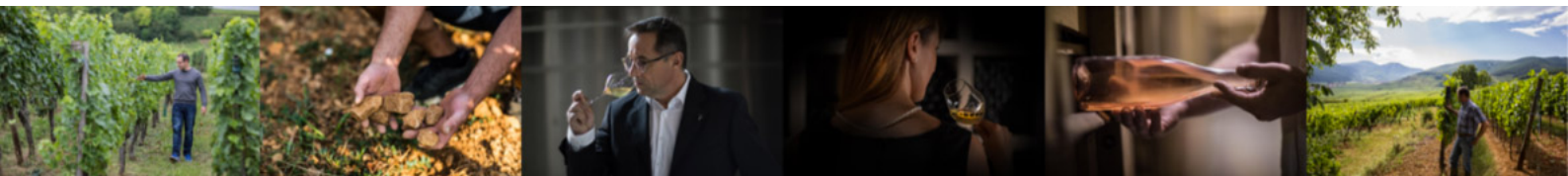
## WINEMAKING

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.

 Gold and brilliant.

 Open to Gewurztraminer: flowers (rose and violet) and candied fruits (mirabelle plum).  
Smoky notes brought by the Pinot Gris and lemony, characteristic of Riesling.

 Supple attack, notes of roses enhanced by a beautiful freshness. Lingering finish on candied citrus peel and undergrowth.



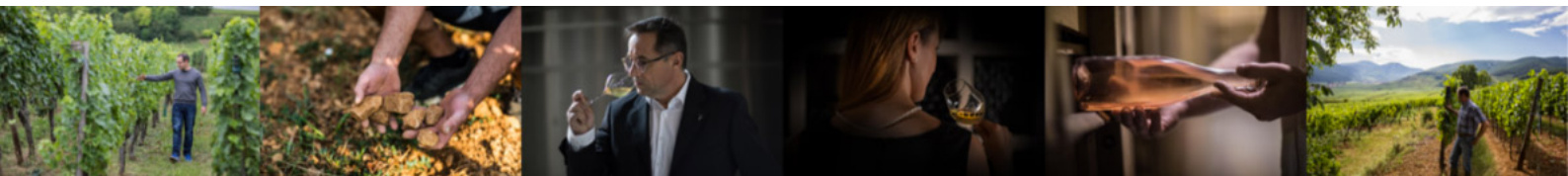
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## FOOD & WINE PAIRING: WHICH MEAL WITH THE GRAND CRU KAEFFERKOPF ?

The Grand Cru Kaefferkopf is the perfect accompaniment to pan-fried foie gras, a full-bodied cheese platter, poultry supremes and their aroma of prawns, as well as your desserts.



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