

# BESTHEIM



CHASSEURS DE LUNE WINES

## *Sylvaner*

Alsace in the glass

*It distinguishes itself by the liveliness of its aromas, both fresh and delicate.  
Pique the curiosity like an as yet unknown galaxy.*



### *Serving*

8° to 10°



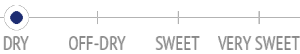
### *Conservation*

2 - 5 years



### *Ageing*

6 months on fine lees



## IDENTITY

Our Sylvaner is made from old vines on rich and deep terroirs, allowing us to obtain a wine of a beautiful complexity, while keeping the freshness of the grape variety and its easy drinking aspect.

## WINEMAKING

Alcoholic fermentation in stainless steel tanks, followed by maturing on fine lees.



Pale yellow



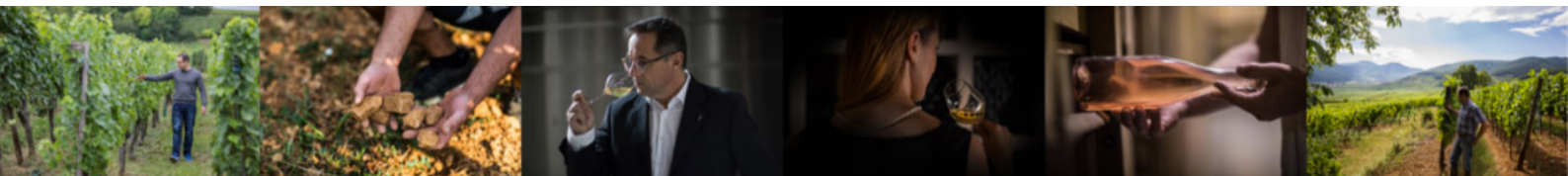
Fresh and floral nose, it opens up to sweet notes of custard cream.



Lively and elegant, its freshness goes wonderfully well with fruit (white stone fruits such as white peach, mirabelle plum...).

## FOOD & WINE PAIRING: WHICH MEAL WITH THE SYLVANER CLASSIC?

It goes well with hors d'oeuvres, mixed salads, Lorraine pies or quiches, sauerkraut or seafood and shellfish.



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