

BESTHEIM

CHASSEURS DE LUNE WINES

Muscat

Like biting into a grape.

It is distinguished by its dry character, in contrast to its sweet cousins of the south. It is a fine and elegant wine.



Serving

8° to 10°



Conservation

2 - 5 years



Ageing

6 months on fine lees



IDENTITY

This wine comes from a selection of terroirs, located at the entrance of the Noble Valley (Westhalten). With a south/southwest exposure, these soils are predominantly limestone and covered with loess. These soils are also very dry, each year it rains less than in Montpellier!

VINIFICATION

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



Light yellow colour, slightly golden.



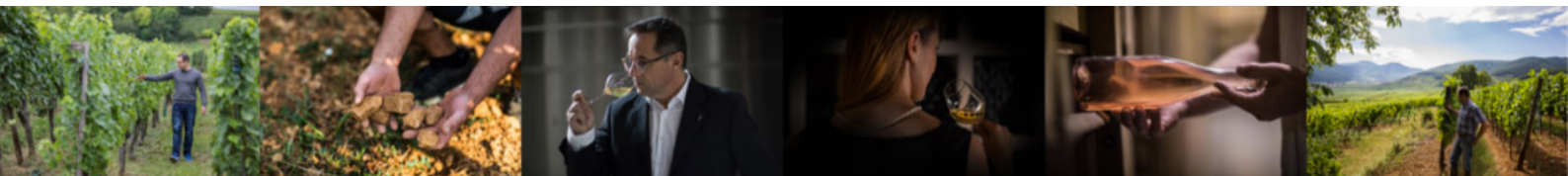
Powerful and fine nose, aromas of grape berry and orange blossom.



Fruity and crunchy attack. It's like biting into a fresh grape.

FOOD & WINE PAIRING: WHICH MEAL WITH THE MUSCAT CLASSIC ?

It is the wine that goes perfectly with asparagus but also with all light cooking based on cooked or raw vegetables. As a lover of vegetarian or steamed dishes, you have your "best of".



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