

BESTHEIM



CHASSEURS DE LUNE WINES

Pinot Gris

A round and easy-drinking wine

It distinguishes itself by its balance and finesse of aromas that counterbalance its power and roundness.



Serving

8° to 10°



Conservation

2 - 5 years



Ageing

6 months on fine lees



IDENTITY

Made from one of the four noble Alsatian grape varieties, its finesse and distinction make it a great wine for gastronomy. This wine is produced from a qualitative selection of grapes.

WINEMAKING

Alcoholic fermentation in stainless steel tanks, followed by a maturing on lees for more than 6 months without malolactic fermentation in order to preserve the freshness and aromas of the grape variety.



Pale gold.



Aromas of undergrowth, apricot and dried fruit notes.



Round and easy to drink with a finesse of aromas. It offers a nice balance between freshness and substance.

FOOD & WINE PAIRING: WHICH MEAL WITH PINOT GRIS CLASSIC ?

It will be the ideal companion of pies and terrines and goes very well with white meat and fish in sauce or the traditional Alsatian baekahoffa.

