

BESTHEIM



CHASSEURS DE LUNE WINES

Gewurztraminer

A strength of fruits aromas and spices

It distinguishes itself by its aromatic strength and fruity notes. It transports us to new horizons.



Serving

8° to 10°



Conservation

2 - 5 years



Ageing

6 months on fine lees



IDENTITY

Produced from one of the four noble Alsatian grape varieties, it is probably one of the most famous of the Alsatian wines. 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.



Yellow gold



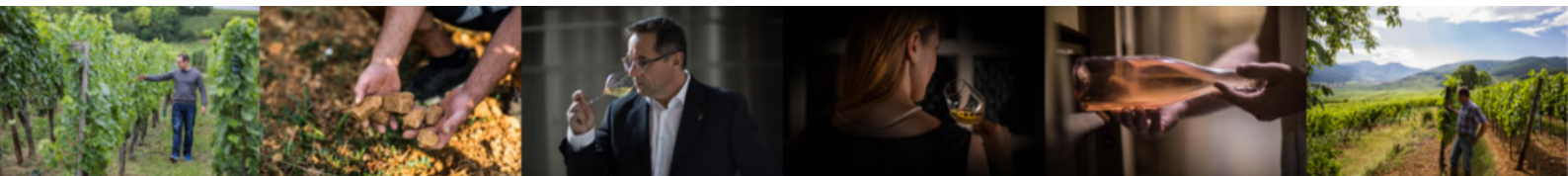
Aromatic, with notes of lychees, exotic fruits and spices.



Ample and fruity, round attack. Aromas of pineapple, lychee and spices.

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

This Gewurztraminer will accompany advantageously Asian cuisine, cheeses of character (Munster, Roquefort...), a creme brulee or a pie or apple fritters.



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