

# BESTHEIM

RAYON DE LUNE

## Pinot Gris "Rayon de Lune"

Round and easy-drinking wine

*It distinguishes itself by the opulence and characteristic flavour it develops, to be appreciated like the rarity of a moon eclipse.*



### Serving

8° to 10°



### Conservation

2 - 5 years



### Ageing

6 months on fine lees



## IDENTITY

The "Rayon de Lune" Cuvee is taken from the story of the villagers of Bennwihr nicknamed the "Moon Chasers" (Mondfanger). These men and women have always been able, even in the face of the ordeals of great history, to face up to them with determination, solidarity and... originality. The Moon is a key element of this cuvée presented exclusively in blue bottles, blue similar to the colour of the sky lit by the Moon Rays.

## WINEMAKING

Pressing of whole grapes. Strict settling for juice clarity. Alcoholic fermentation in stainless steel tanks, followed by a maturing on fine lees for more than 6 months.



Yellow gold



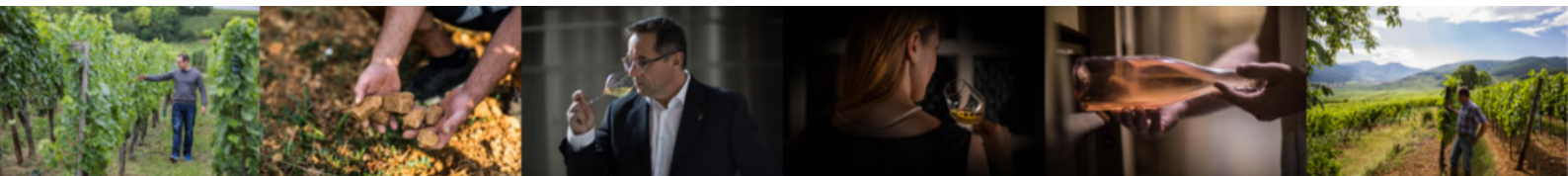
Clean and fresh, yellow fruit with hints of undergrowth and a hint of hazelnut.



Balance between substance and freshness, round and long in the mouth. Complex aromas of undergrowth, sometimes slightly smoky.

## FOOD & WINE PAIRING: WHICH MEAL WITH THE PINOT GRIS RAYON DE LUNE?

The Pinot Gris "Rayon de Lune" is the ideal companion of pies and terrines, it goes very well with white

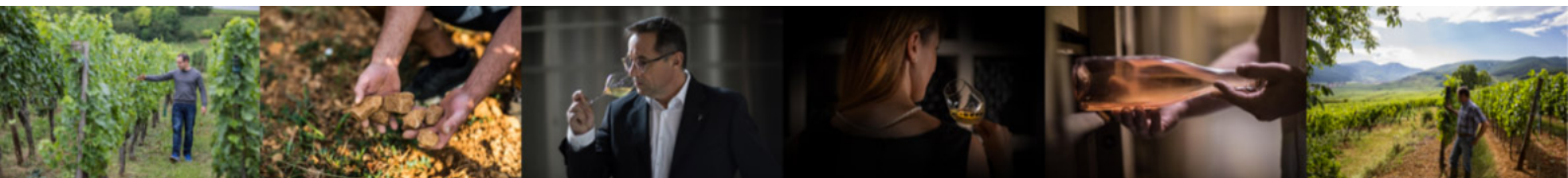


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meats. Also to be discovered on a veal blanquette.



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