

BESTHEIM

RAYON DE LUNE

Gewurztraminer "Rayon de Lune"

Tropical fruits and spices

It distinguishes itself by its richness and fruity roundness, an explosion of exotic fruits like a clear sky on an evening full of stars.



Serving

8° to 10°



Conservation

2 - 5 years



Ageing

6 months on fine lees



IDENTITY

The "Rayon de Lune" Cuvée is taken from the story of the villagers of Bennwihr nicknamed the "Moon Chasers" (Mondfänger). 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 in exclusive 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 with golden reflections



Spicy notes and beautiful richness of tropical fruits (mango, lychee).



Aromatic richness, delicate and fruity roundness. Aromas of mango, pineapple with a hint of rose.

FOOD & WINE PAIRING: WHICH MEAL WITH THE GEWURZTRAMINR RAYON DE LUNE?

It is perfect to pair it with Asian cuisine, cheeses of character (Munster, Roquefort...), foie gras and desserts such as clafoutis, pastry logs or as an aperitif with a kougelhopf.

