

# BESTHEIM

CHASSEURS DE LUNE WINES

## *Klevener de Heiligenstein*

In our family, this is the old eccentric we all love!

*It distinguishes itself by its rarity and its ancestral power to conquer the hearts of amateurs like a shower of stars on a summer evening.*



### *Serving*

8° to 10°



### *Conservation*

2 - 5 years



### *Ageing*

6 months on fine lees



### *Soil*

calcareous



## IDENTITY

This grape variety, called "Vieux Traminer" has been known for a very long time in Alsace, but has gradually been replaced by a more aromatic and spicy variant... Gewurztraminer! The winegrowers of the village of Heiligenstein (and a few neighbouring villages) continue to produce this wine, which has become rare. It is made from the Savagnin Rose, which by its elegance, strength and subtle aromas, ranks among the noble grape varieties of Alsace along with the great Pinot Gris and Gewurztraminer.

## WINEMAKING

Alcoholic fermentation in stainless steel tanks, followed by maturation on fine lees for more than 6 months before bottling.



Golden yellow and shiny.



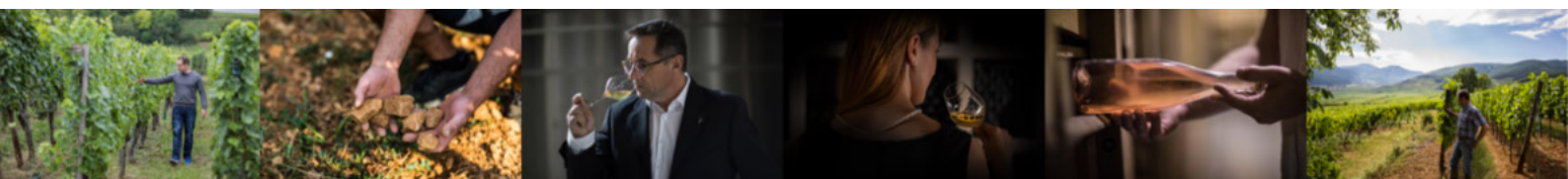
Complex and slightly spicy aromas.



Rich and full-bodied with aromas of honey and aroma. Heady and full-bodied wine with excellent length.

## FOOD & WINE PAIRING: WHICH MEAL WITH THE KLEVENER DE HEILIGENSTEIN?

The Klevener de Heiligenstein is an ideal accompaniment to fish in sauce, terrines and foie gras. It can

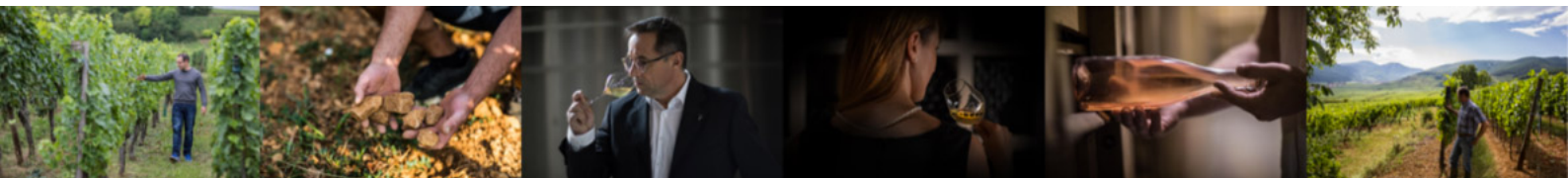


L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.

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also be enjoyed as an aperitif and with desserts.



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