

# BESTHEIM

LATE HARVEST AND SÉLECTION DE GRAINS NOBLES

## *Gewurztraminer Late Harvest*

A nugget in your glass

*It distinguishes itself by the intense concentration of the already very powerful aromas of this grape variety, without a doubt a wine for gourmets.*



### *Conservation*

+ 10 years



### *Ageing*

long ageing on fine lees

DRY   OFF-DRY   SWEET   VERY SWEET

### IDENTITY

The Late Harvest is the fruit of exceptional years that allow us to obtain over-ripe grapes harvested at the end of autumn from parcels selections. Only the four so-called noble grape varieties are allowed: Riesling, Muscat, Pinot Gris and Gewurztraminer.

### WINEMAKING

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



Golden yellow dress, with beautiful legs testifying to its richness.



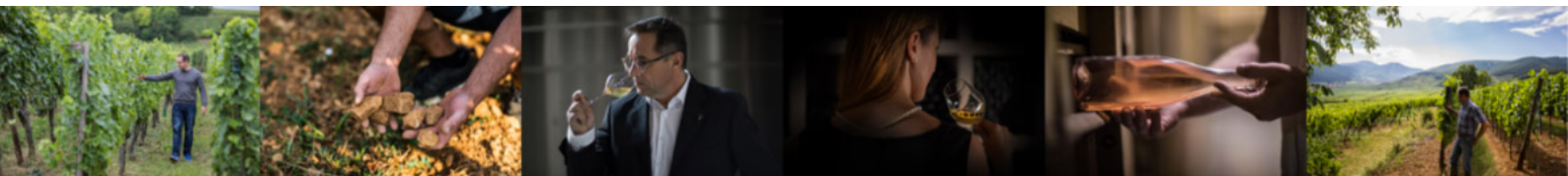
Fragrant, intense, with spicy notes mixed with a touch of "candied apricot".



Aromas of candied fruit with a long finish and persistence on currants.

### FOOD & WINE PAIRING: WHICH MEAL WITH THE GEWURZTRAMINER LATE HARVEST?

The richness of this Late Harvest Gewurztraminer makes it ideal for foie gras and desserts such as sorbets, chocolate mousse or a black forest.



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