

BESTHEIM

LATE HARVEST AND SÉLECTION DE GRAINS NOBLES

Gewurztraminer Sélection de Grains Nobles 50cl

Touching the unreachable !

It distinguishes itself by its exceptional power, complexity and length on the palate. This cuvée is of unparalleled rarity and prestige.



Serving

8° to 10°



Conservation

+ 10 years



Ageing

long ageing on fine lees



IDENTITY

Rare and prestigious, the Selections de Grains Nobles are obtained by harvesting grapes affected by "noble rot", Botrytis cinerea. Concentration makes the identity of the grape variety more discreet, with the benefit of exceptional power, complexity and length in the mouth. These vintages are produced on average once a decade.

WINEMAKING

Harvest on October 17, 2017. Very gentle pressing of whole botrytised grapes. Strict settling to guarantee the limpidity and purity of the juice. Long 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.

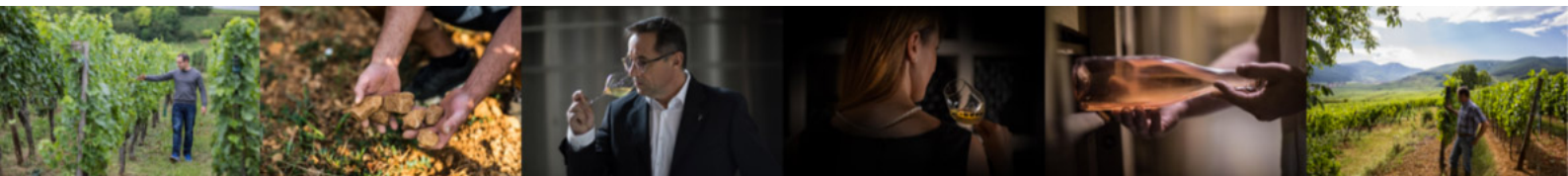


Fruity nose, rose and exotic fruit aromas. Notes of candied fruits such as mirabelle plum and yellow peach.



Ample and balanced, with notes of vanilla, caramel, honey and very ripe yellow fruits. Long and slightly spicy finish.

FOOD & WINE PAIRING: WHICH MEAL WITH THE GEWURZTRAMINER SÉLECTION DE GRAINS

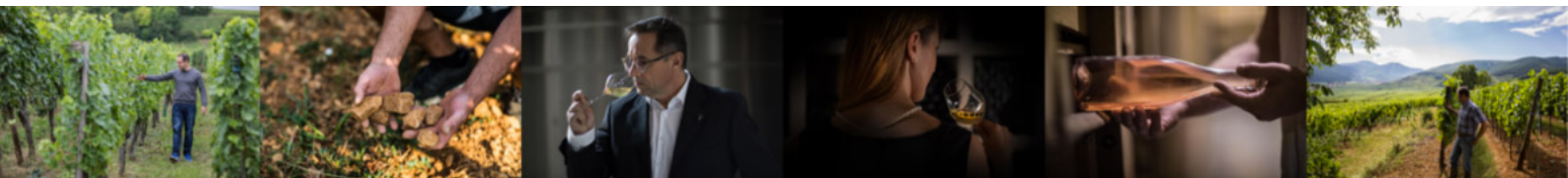


L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.

BESTHEIM

NOBLES?

A great tasting wine that should be reserved for a refined aperitif or to conclude an exceptional meal in style.



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