

BESTHEIM

EXCEPTION COLLECTION

Riesling Exception

A selection of our finest terroirs

It distinguishes itself by its exceptional olfactory characteristics such as sparkling stars in the sky.



Serving

8° to 10°



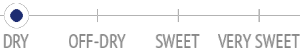
Conservation

2 - 5 years



Ageing

long ageing on fine lees



IDENTITY

This is the result of a parcel selection that highlights the most beautiful of our old Riesling terroirs. Harvested in the valley of Kientzheim-Kaysersberg, at the foot of the hills under the Vosges, soil composed of gravel and alluvium.

WINEMAKING

This wine is vinified with the utmost care in Burgundian barrels for 12 months.



Brilliant gold



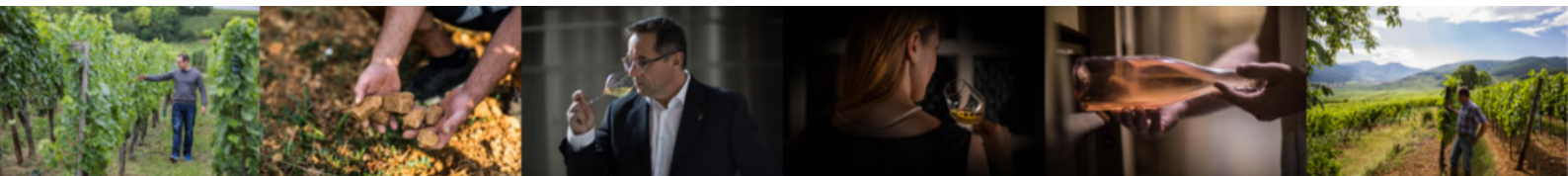
Notes of vanilla at the opening, the nose then opens with notes of red berries, then yellow berries, flowers and minerality.



Balance between power and elegance: fleshy structure enhanced by a fine acidity, nice finish.

FOOD & WINE PAIRING: WHICH MEAL WITH THE RIESLING EXCEPTION?

It goes perfectly with the noblest dishes: monkfish with saffron, sea bass in cream sauce with truffles, grilled lobster, sweetbreads with morel mushrooms, veal chop with chanterelles.



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