

BESTHEIM

RAYON DE LUNE

Pinot Noir "Rayon de Lune"

Deep and structured

It distinguishes itself by its depth, its woody and silky harmony, a great Alsace red.



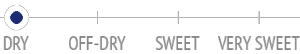
Serving
14° to 16°



Conservation
2 - 5 years



Ageing
12 mois en futs de 228 et 500 l




IDENTITY

This cuvée is produced exclusively from the one and only Alsatian red grape variety: Pinot Noir.

Maceration in stainless steel tanks during alcoholic fermentation, then malolactic fermentation. This cuvée benefits from a light ageing of 12 months in French oak barrels, in order to create a subtle harmony between the fruit of the Pinot Noir and the woody notes of the barrel.

 Intense ruby

 Expressive, with notes of red fruits and cherries. Woody and vanilla aromas brought by the barrels.

 Straightforward attack, woody and fruity notes. Ample finish, light and silky tannins.

FOOD & WINE PAIRING: WHICH MEAL WITH THE PINOT NOIR "RAYON DE LUNE"?

Serve with stewed red meats or matured cheeses.

