



VINS BIO

Riesling "Fourmidable" AB

A zest of charm, freshness and finesse!

GETTING TO KNOW THE RIESLING D'ALSACE "FOURMIDABLE"



2017



Between 8° and 10°C



Riesling

Our "Fourmidable" cuvées are made from grapes produced from organic viticulture. They pay homage to the work of ant carried out at each stage of their elaboration.

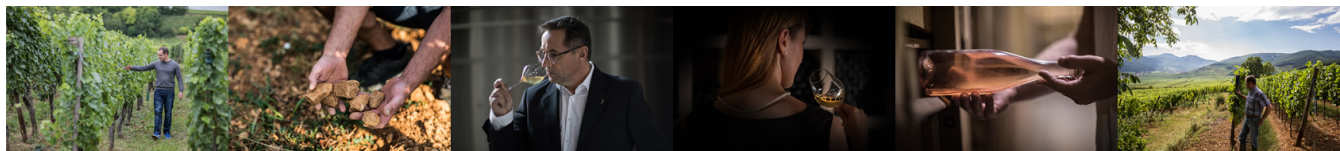
The 4 ants of the label also symbolize the 4 origins of today's Bestheim (Bennwihr, Westhalten, Barr and Kaysersberg Vignoble), built step by step around a common ambition: to satisfy the expectations of our customers including a point of Environmental view.

Tasting notes

The dress is pale yellow with golden reflections. The nose is discreet and promising, characteristic of the grape. It presents lemony and greedy notes. In the mouth, the attack is lively. Its beautiful acidic frame makes it a dry wine that promises an important guard potential and gives it a nice length in the mouth.

Food-wine pairings

Shellfish will be in perfect harmony with the Riesling "Fourmidable". Let him surprise you in association with a tuna tartar with avocado or to accompany dishes with iodized notes such as seafood tagliatelle or a pan-fried Saint-Jacques on the griddle!



www.bestheim.com

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