



VINS BIO

Gewurztraminer "Fourmidable" AB

Supple and rounded like a rose petal...

GETTING TO KNOW THE GEWURZTRAMINER D'ALSACE "FOURMIDABLE"



2017



Between 8° and 10°C



Gewurztraminer

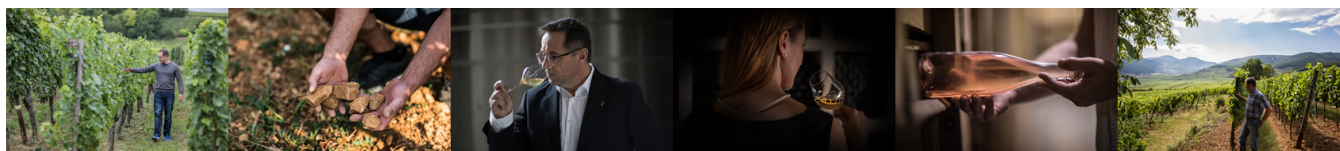
Our "Fourmidable" cuvées are made from grapes produced from organic viticulture. They pay homage to the work of ant carried out at each stage of their elaboration. The 4 ants of the label also symbolize the 4 origins of today's Bestheim (Bennwihr, Westhalten, Barr and Kaysersberg Vignoble), built step by step around a common ambition: to satisfy the expectations of our customers including a point of Environmental view.

Tasting notes

The dress is yellow gold with golden reflections. The nose is expressive and characteristic of the grape with notes of fresh roses and exotic fruits. The aromas are of the yellow peach type highlighted by a touch of spices. In the mouth, the attack is supple and round with a beautiful freshness in the final, the balance present. Round and delicate, it is in the line of pure and elegant Alsatian gewurztraminers.

Food-wine pairings

An ideal companion for veined and refined cheeses, it will also surprise you on exotic dishes such as a grilled pheasant with spices, bacon and vegetables. It will also be associated with fresh fruit desserts or apple fritters.



www.bestheim.com

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