

BESTHEIM



CHASSEURS DE LUNE WINES

Blanc Bec

Dry, racy, fresh and fruity

It distinguishes itself by its crunchy freshness.



Serving

7° to 9°



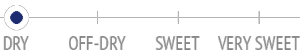
Conservation

0 - 2 years



Ageing

6 months on fine lees



IDENTITY

A wine of pleasure from the subtle blend of 3 Alsatian grape varieties. Dry, racy, fresh and fruity, it is the ideal guest of your moments of conviviality!

WINEMAKING

Alcoholic fermentation in stainless steel tanks, followed by ageing on fine lees for more than 6 months.



Pale yellow



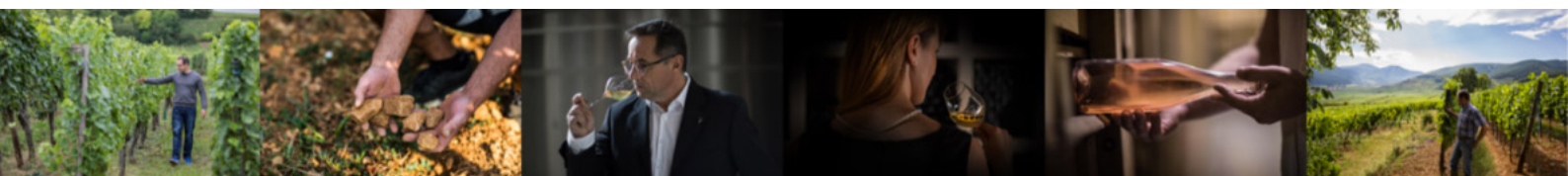
Open and expressive, with fresh notes of citrus fruits (lemon, grapefruit) and white flowers.



The fresh attack is followed by a crispy and fruity finish.

FOOD & WINE PAIRING: WHICH MEAL WITH BLANC BEC?

With a few appetizer bites or white meat, grilled fish, a large salad...



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