

BESTHEIM

GRAND CRU WINES

Riesling Grand Cru Mambourg

A bouquet of boundless finesse

It distinguishes itself by its power straight from its sunny terroir, giving it this beautiful and nuanced intensity.



Serving

7° to 9°



Conservation

5 - 10 years



Ageing

long ageing on fine lees



Soil

calcimagnesite



IDENTITY

Facing south on the hillside, the Mambourg dominates Sigolsheim. It is one of the earliest hillsides of the Alsace plain, it benefits from an optimal duration of sunshine. The calcimagnesian soil develops itself on limestone conglomerates.

WINEMAKING

Long fermentation in stainless steel tanks followed by a prolonged ageing on fine lees. The wine is then bottled before waiting a minimum of one year before being sold.



Yellow gold



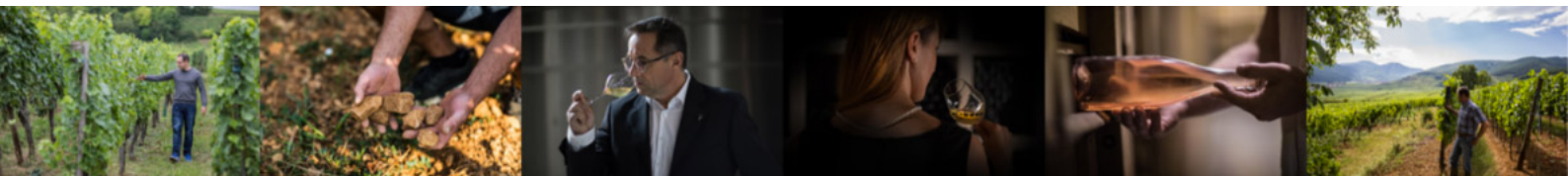
Beautiful intensity, fruity and fresh with citrus notes.



Racy and fruity, it offers a bouquet of great finesse with floral nuances (acacia flower).

FOOD & WINE PAIRING: WHICH MEAL WITH RIESLING GRAND CRU MAMBOURG ?

It is the perfect accompaniment to noble fish in any form of cooking, shellfish and Japanese cuisine.



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