

BESTHEIM



CRÉMANT D'ALSACE

Crémant Brut Premium

A sumptuous line of bubbles

It distinguishes itself by its finesse, both in terms of its bubbles and its aromas when tasted.



Serving

7° to 9°



Conservation

0 - 2 years



Ageing

18 months minimum on slats

IDENTITY

Produced from our best Pinot Blanc and Auxerrois parcels, this Brut Premium is only composed of the heart of the cuvée in order to make you feel finesse and generosity.

WINEMAKING

Vinified in stainless steel tanks, without malolactic fermentation, from the finest vintages, the Brut Premium is then aged for a minimum of 18 months on slats in order to benefit from the contribution of the lees present in the bottle.

DISGORGING DOSAGE

The 6 grams of sugars added to the disgorging allow the quintessence of the product to be expressed.



Pale yellow color with a nice string of bubbles.



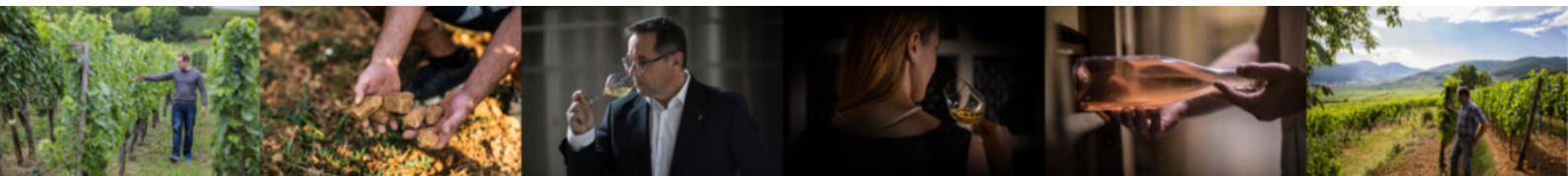
White flowers and yellow fruits (peach, apricot), opening on notes of dried fruits.



Lively, fresh and dry, it perfectly combines balance and lightness.

BUBBLES TO SHARE...

Produced exclusively from Pinot Blanc and Pinot Auxerrois, it will be the perfect partner for your aperitifs and convivial moments.



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