



CRÉMANT D'ALSACE

Crémant Brut Premium

A sumptuous stream of fine bubbles

GETTING TO KNOW THE CRÉMANT BRUT PREMIUM

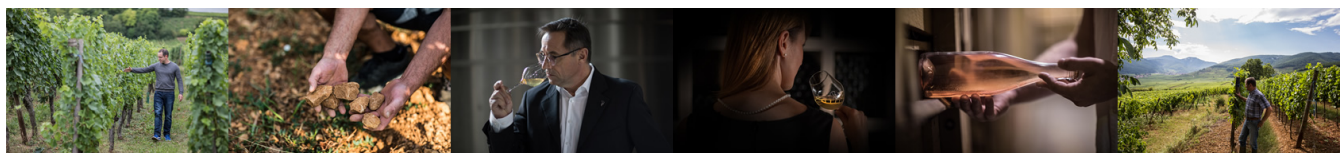
 Between 8° and 10°C  Pinot blanc, Pinot Auxerrois

Tasting notes

The pale yellow robe of this Crémant d'Alsace is adorned with a sumptuous stream of fine bubbles, forming a fine mousse. An enticing bouquet of white flower and summer fruit aromas tilts towards the transcendent with the addition of a subtle hint of hazelnut, derived from the 24-month maturing process. Admirable freshness and precise dosage of the sugar content allow this classic crémant to express the full breadth of its character.

Food-wine pairings

Made exclusively with Pinot Blanc and Pinot Auxerrois grapes, this crémant is the perfect choice for apéritifs and celebrations.



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