

# BESTHEIM



CRÉMANT D'ALSACE

## *Crémant Demi-Sec*

A bouquet of ripe summer fruits!

*It distinguishes itself by aromas of ripe yellow fruits exalted by its semi-dry dosage.*



### *Serving*

7° to 9°



### *Conservation*

0 - 2 years



### *Ageing*

12 months minimum on slats

## IDENTITY

Made from parcels of Pinot Blanc, Auxerrois and Riesling, this Demi-sec is made from carefully selected grapes that bring out the finesse and generosity of our clay-limestone terroirs.

## VINIFICATION

Vinified in stainless steel tanks and without malolactic fermentation, the Demi-sec is then matured for 15 months on slats in order to benefit from the lees present in the bottle.

## DISGORGING DOSAGE

This semi-dry Crémant will be distinguished by its more pronounced dosage.



Brilliant yellow colour, fine strings of bubbles.



Ripe yellow fruits (peach, nectarine).



Alliance de notes citronnées, fruits jaunes et fleurs blanches.

## FOOD & WINE PAIRING: WHICH MEAL WITH THE CRÉMANT DEMI-SEC?

Pleasant as an aperitif, this Crémant Demi-sec will be the ideal partner for desserts and other sweet moments.

