



CRÉMANT D'ALSACE

Crémant Demi-Sec

A bouquet of ripe summer fruits!

GETTING TO KNOW THE CRÉMANT DEMI-SEC



Between 8° and 10°C



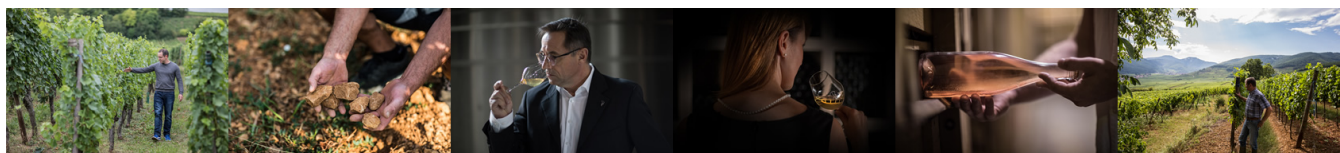
Pinot blanc, Pinot Auxerrois, Riesling

Tasting notes

The resplendent yellow colour sets the tone. This demi-sec crémant has a slightly higher residual sugar content (>32g/l). The nose is packed with ripe fruit aromas, led by peach and nectarine; on the palate, the combination of citrus notes and hints of white flowers strikes a perfect balance between crisp and sweet. Matured in the racks for 15 months, this demi-sec is the perfect partner for desserts or more innovative aperitifs. A blend of Pinot Blanc, Pinot Auxerrois and Riesling.

Food-wine pairings

A refreshing aperitif, but also an ideal match for desserts and other sweet treats.



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