

BESTHEIM

CRÉMANT D'ALSACE

Crémant Extra Brut

Light, refreshing, perfectly balanced

It distinguishes itself by the purity of its aromas supported by a precise and delicate dosage that whets the appetite.



Serving

7° to 9°



Conservation

0 - 2 years



Ageing

24 months minimum on slats



Soil

clay-limestone

IDENTITY

Produced from our best Chardonnay parcels, this Extra Brut is only made from the heart of the cuvée in order to feel the finesse and generosity of our clay-limestone terroirs.

WINEMAKING

Vinified in stainless steel tanks without malolactic fermentation, from the finest vintages, the Extra Brut is then matured for 24 months minimum on slats in order to benefit from the lees present in the bottle.

DISGORGING DOSAGE

The 3 grams of sugars added to the disgorgement allow the quintessence of the product to be expressed.



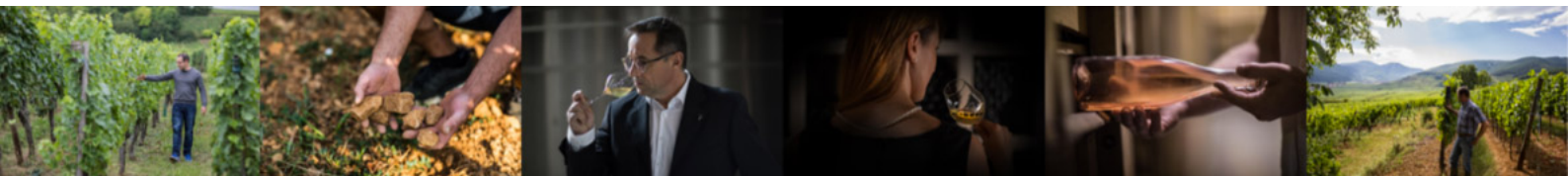
Pretty string of bubbles accompanying its pale gold hue.



White flowers and yellow fruits, with opening notes of roasted hazelnut.



Lively and precise, floral attack, continues on an elegant and slightly raspberry finish.

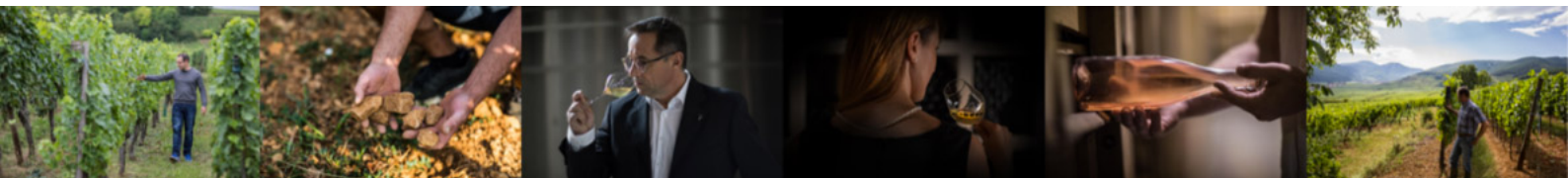


L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.

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FOOD & WINE PAIRING: WHICH MEAL WITH THE CRÉMANT EXTRA BRUT?

It will be the ideal companion of an oyster sabayon platter or a salmon gravlax. Also try it on cheeses with a flowery rind or gourmet desserts with notes of roasted hazelnuts or caramel.



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