



CRÉMANT D'ALSACE

## *Crémant Extra Brut*

Light, refreshing, perfectly balanced

### GETTING TO KNOW THE CRÉMANT EXTRA BRUT



Between 8° and 10°C



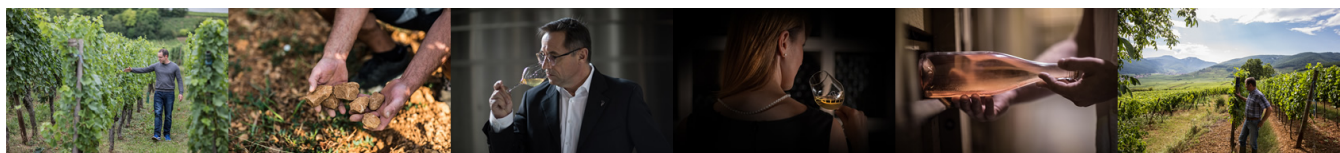
Pinot blanc, Pinot Auxerrois

#### **Tasting notes**

The pale yellow robe of this Crémant d'Alsace is adorned with a superb stream of fine bubbles, giving a light but steady sparkle. Residual sugar content: 3g/litre. It is matured in the racks for at least 24 months to achieve the perfect balance of light, fresh flavours. A lively, fresh, dry Crémant d'Alsace made exclusively with Pinot Blanc and Pinot Auxerrois grapes.

#### **Food-wine pairings**

A Crémant for Crémant lovers, ideal as an aperitif for very special occasions. This is the ideal partner for an oyster platter "au sabayon" or salmon gravlax. Also makes a delicious match for soft cheeses or rich desserts with roasted hazelnuts or caramel.



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