

BESTHEIM



CRÉMANT D'ALSACE

Crémant Brut Rosé

How classy !

It distinguishes itself by the accuracy of its aromas, subtly seductive, exalting the palate of those who come to taste it.



Serving

7° to 9°



Conservation

0 - 2 years



Ageing

12 months minimum on slats

IDENTITY

Produced from our best Pinot Noir parcels on clay-limestone terroirs.

WINEMAKING

Vinified in stainless steel tanks with a short maceration of the grapes. Alcoholic fermentation according to the traditional method, followed by maturing on slats for at least 1 year before being sold.

DISGORGING DOSAGE

The 8 grams of sugar added to the disgorging constitute a subtle dosage that exalts the aromas of this fine Crémant Rosé.



Intense pink, superb string of bubbles, fine and crunchy foam.



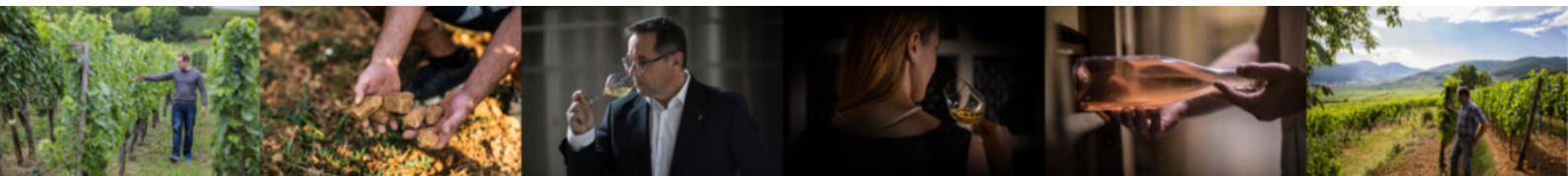
Aromas of red fruits: strawberry and raspberry.



Fresh and harmonious, with hints of red fruits.

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

An ideal partner as an aperitif, the Crémant d'Alsace Rosé will also enhance your red fruit desserts such as raspberry mille-feuilles, red fruit soups or strawberry macaroons.



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