



CRÉMANT D'ALSACE

## *Crémant Grand Prestige Brut Vintage 2011*

A vision of harmony and elegance



### GETTING TO KNOW THE CRÉMANT GRAND PRESTIGE BRUT VINTAGE 2011



2012



Between 8° and 10°C



Pinot blanc

Made with grapes selected from the finest limestone terroirs of Westhalten (La Vallée Noble), the vintage 2011 was matured in the racks for over 36 months, acquiring its structure and rich depth of flavour. The packaging and the form of the bottle itself add a dash of originality to this classic festive favourite.

#### Tasting notes

The flagship of our range, the 2011 is decked out in an elegant, light yellow robe and a mousse of remarkable finesse. Its complex, refined yet expressive nose boasts a vast palette of aromas, ranging from raspberry to fresh brioche to white flowers. An aromatic explosion! Full-bodied and rich on the palate, with a great length of flavour building to a finish accented with raspberry and dried fruit notes. The vivacious character of this refined, finely-structured wine is testament to the peerless expertise of Maison Bestheim.

#### Food-wine pairings

An apéritif for very special occasions, and a perfect match for desserts or even grilled fish dishes.

