

BESTHEIM

ICE BY BESTHEIM

Crémant ICE by Bestheim Demi-Sec

Silky-smooth bubbles, best served chilled!

It distinguishes itself by its fine and silky bubbles, extremely refreshing on tasting, it transports us to the ice floes of the North Pole.



Serving

7° to 9° with ice cubes !



Conservation

0 - 2 years



Ageing

12 months minimum on slats

IDENTITY

Discover a new way of consuming effervescence with the "ICE by Bestheim" range. Served in large glasses with ice cubes, they are the ideal partners for your festive moments or your aperitifs with family or friends... This Crémant ICE is made from Pinot Blanc and Pinot Auxerrois.

WINEMAKING

Alcoholic fermentation in tanks according to the traditional method, followed by ageing on slats for at least one year before being sold.

DISGORGING DOSAGE

Its sugar content of 40 grams per litre will allow it to withstand the dilution of ice cubes.



Pale colour with white gold reflections, fine strings of bubbles.



Scents of ripe yellow fruit with hints of quince and nectarines.



Full on the palate, with a chiselled acidity that marries perfectly with the sweetness of the wine. Aromas of white and yellow fruits accompanied by redcurrants.

FOOD & WINE PAIRING: WHICH MEAL WITH THE CRÉMANT ICE BY BESTHEIM?

It can be served for aperitifs with friends in summer and winter but always with ice cubes! It also goes very well with fruity desserts.

