



CRÉMANT D'ALSACE

Crémant ICE by Bestheim Demi-Sec

Silky-smooth bubbles, best served chilled!

GETTING TO KNOW THE CRÉMANT ICE BY BESTHEIM DEMI-SEC

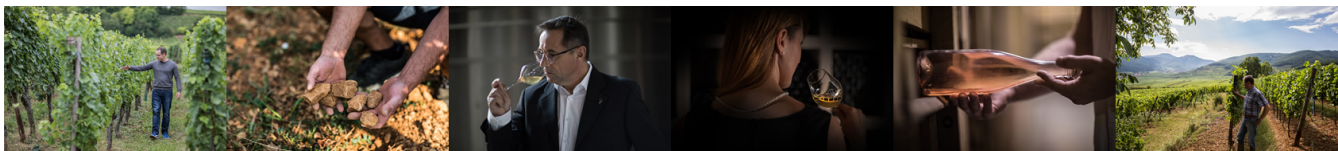


Between 8° and 10°C



Pinot blanc, Pinot Auxerrois

ICE by Bestheim is a pleasure to behold, with its fine, silky bubbles and flashes of white gold. The nose is dominated by ripe summer fruit aromas, led by quince and nectarine. A delicate splash of raspberry provides the finishing touch to this aromatic bouquet. ICE is remarkably full-bodied, with a finely-honed acidity which neatly offsets the subtle sweetness. The same summer fruit flavours hold sway on the palate, accented with a gentle hint of redcurrant.



www.bestheim.com

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