

BESTHEIM

ICE BY BESTHEIM

Crémant ICE Rosé by Bestheim Demi-Sec

Enticing strawberry and raspberry aromas, best served over ice!

It distinguishes itself by its icy freshness exalting notes of tart red fruits, to be enjoyed in winter as well as in summer.



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 Rosé is produced exclusively from Pinot Noir.

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

Its sugar content of 45 grams per litre will allow it to withstand the dilution of ice cubes.



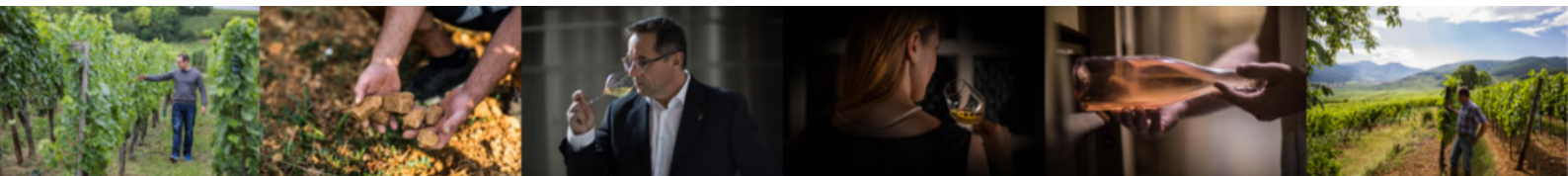
Pink dress, thin strings of bubbles.



Notes of raspberry and strawberry with a light yuzu scent.



Round, ample and long. Delicate attack coated with cherry and blackcurrant flavours.

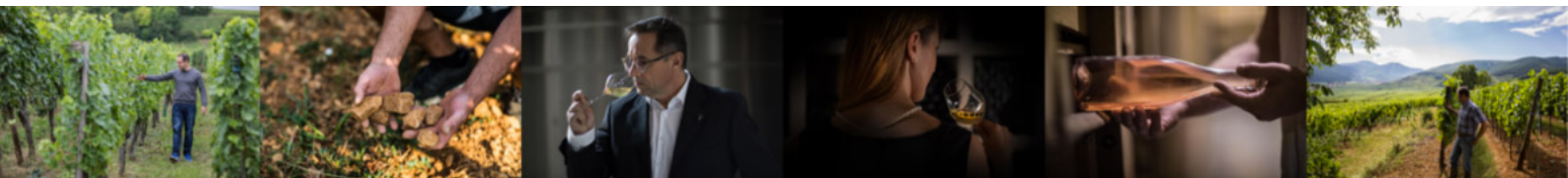


L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.

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

Serve without hesitation as an aperitif with ice cubes or as an accompaniment to red fruit desserts.



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