

BESTHEIM

FIND ALL

Crémant ICE by Bestheim Demi-Sec

Silky-smooth bubbles, best served chilled!

It distinguishes itself by its crunchy and fruity character, heightened by the sparkling of its fresh and fragrant bubbles.



Serving

7° to 9° with ice cubes !



Conservation

0 - 2 years



Ageing

12 months minimum on slats

IDENTITY

Bestheim declines its Crémants d'Alsace ICE, white and rosé, into a modern Muscat-based sparkling wine for consumption on ice. This unique tasting experience is thus carried out in a large glass with three ice cubes.

But ICE Concept is much more than just a new way to taste the effervescence. It is a global concept that crystallizes our concerns for respect of the environment, sustainable development and ecocitizenship.

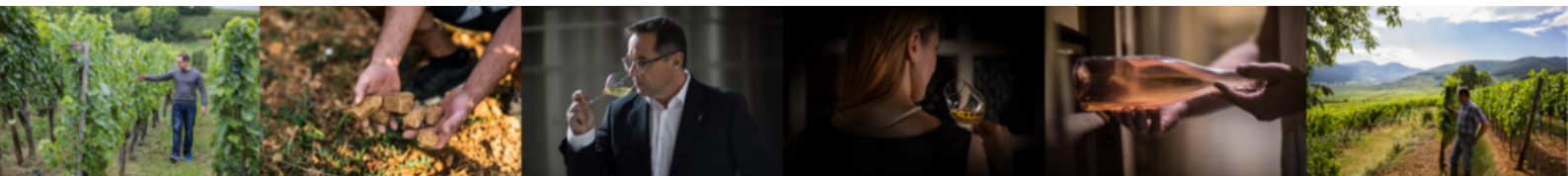
The ICE Concept cuvée is designed with a bio-sourced polymer cap made from sugar cane. Its covers and cardboard are made with FSC paper (Forest Stewardship Council: environmental label, which ensures that the production of wood or a wood-based product respects procedures guaranteeing sustainable forest management).

The embossed bear head that adorns it was not chosen at random. Indeed, the polar bear is the symbol of global warming, the main victim of the melting ice in the Arctic. Through this choice, we wanted to make our consumers aware of the responsible actions that everyone can take on a daily basis today.

We have developed a ["Future Generations" charter presenting Bestheim's commitments to prepare for the future](#). Indeed, our cellar is committed to the preservation of the environment through various actions. We wanted to communicate in full transparency on what we have put in place to achieve this objective.

WINEMAKING

Alcoholic fermentation in tanks, followed by maturing on slats before being sold.



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

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DISGORGING DOSAGE

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



Pale yellow colour, fine strings of bubbles.



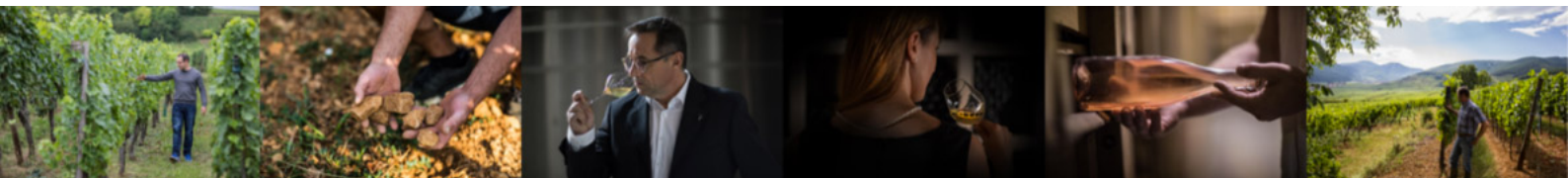
Intense fruity and crunchy notes, faithful to Muscat grapes.



Straightforward and round attack, tart notes. Fine bitterness in the final.

FOOD & WINE PAIRING: WHICH MEAL WITH THE ICE CONCEPT?

Perfect for aperitifs with friends, the ICE Concept by Bestheim "on the rocks" is therefore intended to magnify your summer evenings. However, it also goes very well with fresh desserts such as lemon or lime sorbet, or with a nice rhubarb meringue pie.



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