

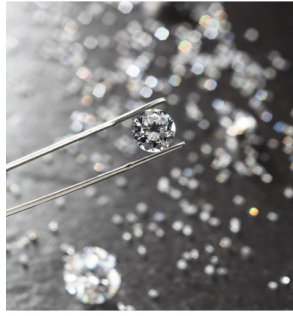
BESTHEIM

HOPLA BY BESTHEIM

"LE BRUT"

The purity and elegance of an unpolished diamond

It distinguishes itself by its freshness and its aromas of yellow and white flesh fruits enhanced by the sparkling of its fine bubbles.



Serving

7° to 9°



Conservation

0 - 2 years



Ageing

12 months minimum on slats

IDENTITY

"HOPLA by Bestheim" is an original collection of 5 Alsatian Wines and Cremants elaborated and presented in an original way to (re)discover the Alsatian art of living. This range offers accessible and fun entry keys to the world of Alsace wines. "Le Brut" is a Crémant produced exclusively from Pinot Blanc grapes from our best parcels.

WINEMAKING

Vinified in stainless steel tanks and without malolactic fermentation, from the finest vintages, "Le Brut" is then aged for a minimum of 24 months on slats in order to benefit from the lees present in the bottle.

DISGORGEMENT DOSAGE

The 3 grams of sugars added to the disgorgement allow the quintessence of the product to be expressed.



Pale gold dress accompanied by a pretty string of bubbles.



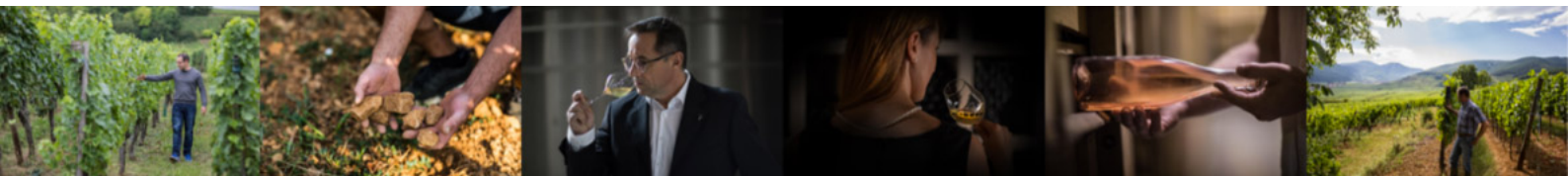
White flowers, fresh yellow fruit, then notes of brioche and toast.



Fine and pure, freshness. Aromas of yellow and white flesh fruits.

FOOD & WINE PAIRING: WHICH MEAL WITH THE CRÉMANT "LE BRUT" HOPLA ?

It will charm you as an aperitif, during festive or convivial moments, but will also surprise you with refined dishes such as a risotto with coalfish or as an accompaniment to seafood.



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