

BESTHEIM



HOPLA BY BESTHEIM

"LE ROSÉ"

It's party time!

It distinguishes itself by its finesse and elegance that will charm the guests of your festive moments. Bubble explosion guaranteed!



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 Rosé" is a Crémant produced exclusively from Pinot Noir.

WINEMAKING

Vinified in stainless steel tanks with a short maceration of the grapes. Fermentation according to the traditional method, followed by maturing on slats for at least one year before marketing.

DISGORGEMENT DOSAGE

The 8 grams of sugar added to the disgorging constitute a subtle dosage that exalts the aromas of this fine Crémant Rosé.



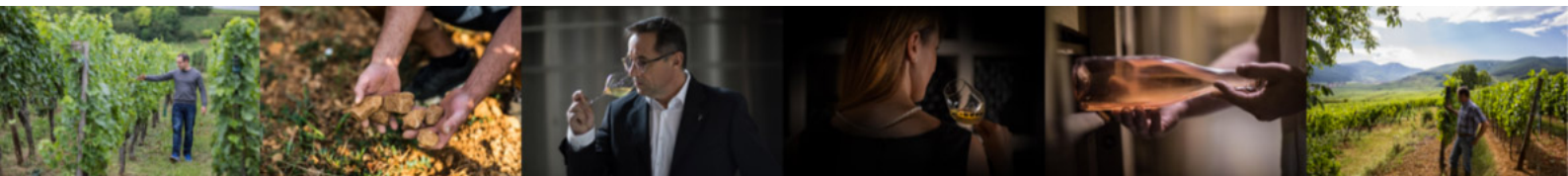
Intense pink, superb string of fine and elegant bubbles.



Fruity with raspberries, gooseberries and morello cherries.



Round and balanced attack, fine acidity with notes of raspberries and morello cherries.

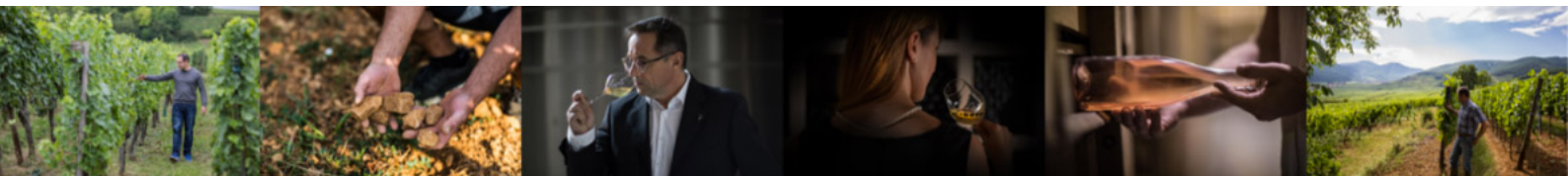


L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.

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

A companion of the aperitif, it will be appreciated with savoury or sweet bites such as canapés with eggs of lompes, or raspberry macaroons.



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