

BESTHEIM



HOPLA BY BESTHEIM

"LE BLANC SEC"

Finesse, fruit, crunch...

It distinguishes itself by the finesse, fruitiness and crispness of a great dry white wine representative of Alsatian winemaking know-how.



Serving

8° to 10°



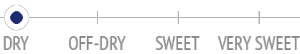
Conservation

2 - 5 years



Ageing

6 months on fine lees



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 Blanc Sec" is the result of a subtle blend between Muscat and Riesling, a wine that is certainly gastronomic!

WINEMAKING

Alcoholic fermentation in stainless steel tanks, followed by a maturing on fine lees for more than 6 months.



Yellow pale



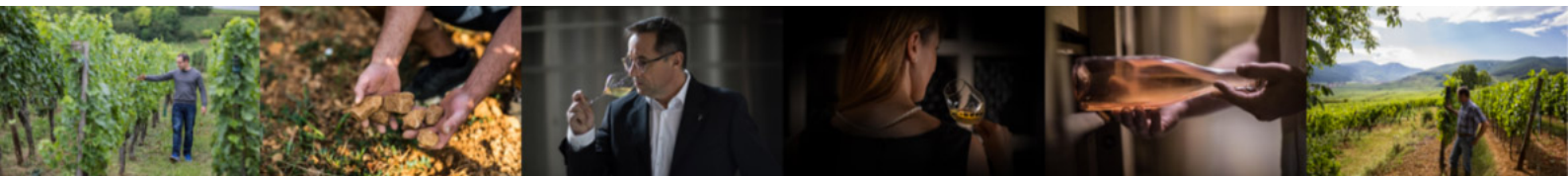
Open and expressive nose, with fresh citrus notes (orange, grapefruit) and crunchy notes of fresh grapes.



Typical dry Rieslings with great persistence.

FOOD & WINE PAIRING: WHICH MEAL WITH "LE BLANC SEC" HOPLA ?

It will be ideal with cold starters accompanied by raw vegetables and with grilled fish. A sure value to accompany smoked salmon, shellfish and crustaceans...



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