

BESTHEIM

CRÉMANT D'ALSACE

Crémant "Qui Chasse la Lune, Récolte le Soleil"

A cuvée at its peak

The perfect symbiosis between a predilection terroir - Strangenberg - an authentic grape variety - Pinot Blanc - and a unique know-how.



Serving

7° to 9°



Conservation

à son apogée pour être consommé



Ageing

10 ans en cave



Soil

calcareous

IDENTITY

Made from our best Pinot Blanc parcels on the Strangenberg limestone plateau, this Crémant d'Alsace is a top-of-the-range capsule collection (1,141 numbered bottles) representative of the cellar's know-how.

WINEMAKING

Vinified according to the traditional method, without malolactic fermentation, thus allowing to preserve a straightness and a great freshness. This vintage rested 10 years in the cellar, including 5 years on slats after disgorging, in order to refine the quintessence of the Pinot Blanc.

DISGORING DOSAGE

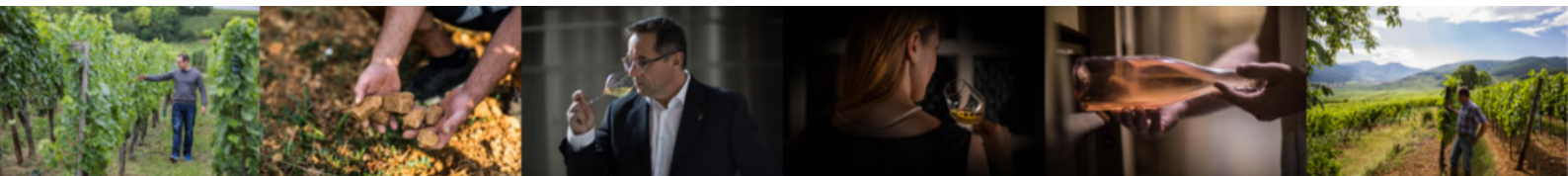
Disgorged in 2015. Dosed with 8 grams of sugar, its balance will highlight the elegance and refinement of this exceptional terroir.



Intense yellow color with straw gold reflections. Very fine bubbles, with a cord of fine and persistent foam.



Its long ageing gives it a beautiful complexity, tinged with notes of yellow-fleshed fruits such as apricot and peach, mixed with a characteristic toast and spices.



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

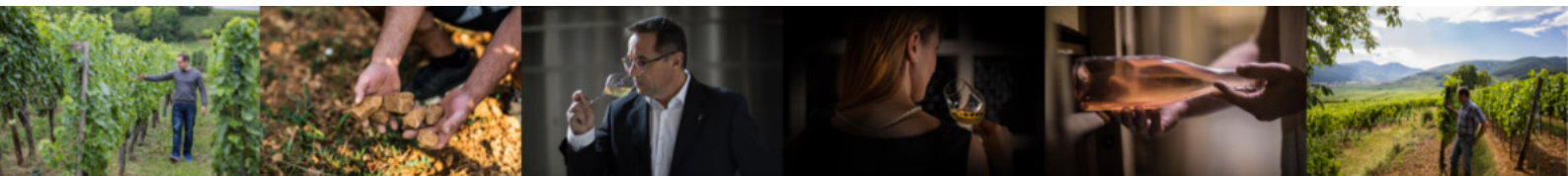
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The acidity is crystalline but melted into the wine. It marries wonderfully with the creaminess and smoothness of the product. The aroma is delicately perfumed with white peach, with subtle notes of graphite and dried raspberry.

FOOD AND WINE PAIRING: WHICH MEAL WITH THE CRÉMANT "QUI CHASSE LA LUNE, RÉCOLTE LE SOLEIL" ?

To be enjoyed on its own or to be served with a terrine of foie gras or a fish with white butter.



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