



BRUT ROSÉ



GRAPE VARIETIES 50% Malbec & 50% Cabernet Franc

APELLATION Vin de France

OAK MATURATION 6 months in tank

CELLARING POTENTIAL 4 years

ALCOHOL 12%

RESIDUAL SUGAR 8g/L

VINIFICATION

The grapes are mechanically harvested, then pressed immediately to avoid colour and flavour extraction. The clear juice is then fermented at 18-20°C and the wine is racked from lees immediately after fermentation to eliminate deposits and encourage the formation of aromas and the maturing of tannins. Secondary fermentation in the bottle is proceeded after 3 months, following the traditional Méthode Champenoise. The wine is aged for 9 months on lees before the final disgorgement.

TASTING NOTES

Pale pink colour with redcurrant aromas and a good acidity and tension on the palate. The bubbles are well-balanced with a fresh finish. Ideal as an aperitif, or to accompany tapas, salads or raw fish.