Our vineyard has a High Environmental Value certification

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Sparkling rose wine

Terroir : Steep slopes, gravelly clayey-siliceous soils

Grape varieties : Merlot
Tannat
Cabernet franc
Syrah



Winemaking and Aging

Night harvest. Destemming then a quick thus soft pressing to obtain a very pale and aromatic juice (rosé de presse). Blending is done before fermentation starts. Everyday follow-up of the fermentation and temperature control thanks to cooling system integrated to the vat. Filtering, CO2 adjunction and bottling.

Tasting Notes

This sparkling rosé has a very nice pale color with salmon pink tints. The bubbles are surprisingly fine and light. On the nose, it demonstrates notes of strawberry, raspberry and blackcurrant. The first impression on the palate is freshness with grapefruit and lime flavors. The mouth develops then red berries aromas. The aftertaste is fresh and elegant.

Pairing

Enjoy it as an aperitif, mixed in cocktail, on red fruit tarts… all evening long!

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