

FINES BULLES ROSE

APPELLATION: TRADITIONAL ROSE METHOD

GRAPE VARIETY: 30 % Gamay, 30 % Cabernet Franc, 30% Malbec and 10% Pineau d'aunis

TERROIR: Flint clay and clay loam

SURFACE AREA: 0.40 hectares

YIELD: 70 hl/ha

VINEYARD MANAGEMENT: Sustainable agriculture, Guyot simple and half-cane pruning, weeding under the row, green covering and defoliation.

VINIFICATION: Mechanical harvest, enzyme addition, pressing, settling after 12 hours, alcoholic fermentation for around fifteen days at 14 to 16°, racking, ageing on fine lees until January, fining, tartaric precipitation, filtration, bottling in April, secondary fermentation, ageing on laths, disgorgement and dosage.

TASTING: A beautifully sparkling wine with a salmon-pink colour. The nose is dominated by exploding red berries such as raspberry and strawberry. Not to be outdone, the palate has an elegant and fresh structure.

AGEING: 4 to 5 years

SERVING TEMPERATURE: 8 to 10°C

PAIRING SUGGESTIONS: This celebratory and refined wine is perfect with dessert or at any time of the day.



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