

## Rosé Brut Excellence Sparkling wine



**Grape varieties**

The selection of base wines is made among different grape varieties and depending on the vintage characteristics in order to obtain the desired style. The grape varieties that can be used in variable proportions are : Gamay noir à jus blanc, Alicante, Pinot and Airen.

**Winemaking** Natural fermentation in VAT.  
Aged for 3 months.

**Tasting notes** A pale pink color.  
Fresh and fruity nose with aromas of redcurrant, raspberry and strawberry.  
A fresh attack, an appealing and seductive palate, resulting from a balance between freshness and fruit, underscored by a well adjusted dosage.

**Analysis** Alcohol : 11,5% vol.  
Dosage : 8 g/l.  
Sparkling wine  
Produced in France

**Serving temperature** Between 6° and 8° C.