



BRUT NATURE ROSÉ

Méthode traditionnelle

Varietals: 40% Mourvèdre - 40 % Syrah and 20% Rolle

Our grapes are carefully harvested by hand with a smile!

Soil: Clay and limestone soils, the estate is certified HVE (High Environmental Value)

Vinification: The harvest is early in order to keep a high acidity in the grapes. Once the grapes are pressed, their juice will ferment in vats and be vinified like our other rosés. Then, it is bottled with added sugar and yeast. The bottles are stored horizontally for several months. The second fermentation, the “prise de mousse”, takes place in the bottle. Once that is finished, the next stage is riddling, which consists in making the deposit produced by the fermentation descend into the neck in order to be eliminated. The bottles must be placed on a rack upside down. They are stirred and turned every day for several weeks before disgorgement and the final corking.

The traditional method is the process used in Champagne to produce sparkling wine.

We have chosen this very qualitative method to elaborate our Brut Nature rosé.

The Brut Nature title is determined by the sugar dosage. Our Brut Nature rosé has no added sugar, so it keeps all its freshness as well as the expression of its terroir and its grape varieties.

Taste: The robe is very pale pink, a white peach color. The nose is acidic, elegant and fresh, a subtle mix of citrus with delicate notes of white flowers. The bubbles are discreet and the mouth is full of freshness, aromatic with notes of citrus and white peaches. A nice length in each sip. Ready to drink.

Food pairing: The freshness of the mouth makes it well-suited as an aperitif, the acidity and iodine salinity highlights an oyster tartar or grilled prawns. The most gourmet will appreciate it with a fruit dessert.

Serving temperature: 8 to 10 °C

Aging potential: 3 to 5 years.