

LES BULLES

ROSÉ BRUT

FOOD AND WINE PAIRING

This sparkling rosé will be ideal and refreshing for your aperitif. It will also accompany your summer salads or Asian food. Can be serve for dessert with a raspberry pie too for example...

GRAPE VARIETIES

Sciaccarello, Niellucio

TERROIR

Our vines benefit from a cool, clay-limestone soil, producing light and fruity wines!

VINIFICATION

The harvest takes place by night to conserve the grapes freshness in order to control the colour when pressuring and to prepare the fermentation at low temperature (15/17°). The wine is then carbonated in the tank until it reaches small bubbles which will be directly trapped in the bottle ... until tasting!

TASTING

Pale dress with grapefruit highlights. The nose is expressive, on citrus and red fruits. Round and gourmet on the palate, its fine bubbles bring a nice acidity and freshness.



Alc/vol 11.5%

Serving temperature : 7°C - 8°C

Best within 2 years



Vallée du Rhône
Terroirs d'Accueil