



BRUT

Rosé

- Méthode Traditionnelle -

Vin Mousseux de Qualité – Dry sparkling rosé

Grape Varieties

Grenache 50%
Mourvèdre 50%

Soil

Clay/limestone

Harvesting

Machine harvested very early in the morning

Vinification

Pressed as whole bunches using a pneumatic press; cold stabilisation prior to fermentation and ageing in tank at our estate. Secondary fermentation over nine months using the 'méthode champenoise' at SA Rivarose prior to bottling.

Alcohol

12.5% abv.



Appearance

A beautiful pink colour with intense shimmers. An elegant mousse.

Nose

Bright strawberry and raspberry aromas.

Palate

Delicious notes of red fruits enhanced by underlying freshness and well balanced acidity.

Food pairing

Perfect on its own or as an accompaniment to your chocolate or fruit based desserts.

Serving Temperature
8° - 10°C