

Crémant de Bourgogne Rosé

Elaborate with the different vineyards of Bourgogne's appellation, its production don't cease to increase because of its success with French and foreigners customers.

VINIFICATION AND AGEING

GRAPE VARIETY Chardonnay, Gamay, Pinot Noir

WINEMAKING Assembling of the delicate grape varieties, this Crémant is elaborate with the traditional method with an ageing of 12 months minimum on lattes.

TASTING

EYE Pretty hue with rose petals nuances

NOSE The nose reveal flowers aromas and fresh fruits.

MOUTH The attack is fresh and open to subtle red fruits notes.

PAIRING Fruits desserts.

TEMPERATURE 9°C/10°C

AGEING Now

