

La Rosière

Sparkling and subtly acid finish



Half-Dry
Silver Medal in "Féminalise" 2011 of Beaune

Grape Variety: Grolleau (70%), Gamay & Cabernet Franc (15%)
Type: Sparkling traditional "Champagne-like" rosé

« This subtle association of red grapes, raised on racks in our cellars for at least 16 months, possesses a tender rosé colour. Its second fermentation in the bottle produces light and sparkling pearls which carry a delicate citrus and red fruit aroma. Some distinguish notes of slightly acidic sweets... »

Food/Wine combinations

This traditional "Champagne-like" sparkling wine makes a great pre-dinner drink, can be served throughout the meal and is a crowning success with dessert. A pleasurable experience, it should be served chilled but not too cold.

On the technical side

Harvest	The harvest is mechanical; the fruit is removed from the stalk.
Wine-making and ageing	After alcoholic fermentation and fining by racking, the wine is bottled where the second alcoholic fermentation takes place (foam creation). The wine is raised on racks for a minimum of 16 months and finally completed in our cellars.
Soil	Clay & flint sands

A suggestion?

For dessert or alternatively, try with red fruits...