

ROSECLAT

GAMAY EFFERVESCENT

Fresh and fruity.

A delicious sparkling gamay, bursting with life in your glass full of delicacy and tenderness. Semi-dry aromatic effervescent.

COMPOSITION - PRODUCTION

TERROIR : Soils of granitic origin

GRAPE VARIETY : 100% Gamay with white juice

VINIFICATION : Method of ancestral elaboration. Direct pressing, spontaneous fermentation. Effervescence of the wine caused by the natural release of CO₂. Cold blocking, bottling. Residual sugar of 45g/L.

TASTING

The aromas of raspberry, cherry, mingle with yellow fruits and citrus and extend pleasantly to the palate. The mouth is irresistible with a nice sugar/acidity balance.

APPEARANCE : Pale salmon pink with fine bubbles.

NOSE : Fresh and open on red berries and touch of vine peach.

MOUTH : Refreshing, round and tangy with fine bubbles.

SERVICE

FOOD & WINE PAIRINGS : Aperitif and iced desserts.

SERVING TEMPERATURE : 7°-8°

AGING POTENTIAL : 2 years



Alcohol abuse is dangerous for health. To consume in moderation.

