



## *Méthode Traditionnelle* *Rosé Brut*



This sparkling wine is produced after a primary fermentation to turn grape juice into still wine (base wine). A second fermentation occurs in the bottles that are capped with a crown cap. These finest, delicate bubbles will create a sense of celebration!

**Blend:** Cabernet Franc (100%)

**Color:** Rosé

**Type:** Dry Sparkling

**Alcohol:** 12 % by vol.

**Soil:** Clayey – sandy

### **Description**

This wine has a vibrant salmon pink color and long strings of fine bubbles. Crisp, fruity with dominant red berries aromas.

### **Food & Wine Pairing**

Perfect for appetizer, grilled salmon ou red berries based desserts. To be served chilled (8° to 10°C)!

