



## *Méthode Traditionnelle*

### *Rosé Demi Sec*



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:** Semi Dry Sparkling

**Alcohol:** 12 % by vol.

**Soil:** Clayey – sandy

#### **Description**

Pale pink color, crisp, punctuated by the fine, persistent bubbles. Fruity with very intense wild berries aromas.

#### **Food & Wine Pairing**

Perfect for appetizer ou dessert. To be served chilled (8° to 10°C)!

