

L'AMUSETTE
Méthode Traditionnelle Rosé

Grape varieties: 50% Pinot Noir, 50% Gamay

Terroir: Clay-Siliceous, facing South with an average age of the vines of 26 - 35 years.

Vinification & aging:

The harvest is sorted and pressed immediately after harvest. After a moderate pressing for 3 hours and settling for 24 to 48 hours, the alcoholic fermentation takes place at a temperature of 16-18 ° C, favoring the appearance of fine and intense aromas.

After the drawing, the bottles are stored for at least 9 months on slats. During this period, a second fermentation takes place: the foaming

Personality:

Balanced, beautiful structure, freshness on the palate, elegant, berry note (strawberry, raspberry, blackcurrant, currants).

Matching food and wine:

Aperitif, cocktail, dessert (strawberry, raspberry tart, etc.)

Serving temperature :

10 to 12 ° C

Occasions:

Dinner for two

With family

With friends

Great occasions

Summer evenings

Cellaring potential:

2 years

