

HOSTELLERIE DES VINS DE ROGNES



ECLAT – SPARKLING Rosé

Rosé Wine from the South of France



Type: Sparkling Rosé Wine

Grape Varieties: 100 % Grenache

Climate & Terrain: The vines are grown on the hills well exposed to the sun, Mistral winds and very little rain. The soil is calcareous, sandy, clayey and rich with limestone.

Vinification: The harvest takes place in September/October in the cool, early hours of the morning and the grapes are passed inside the exchanger harvest to be cooled. They are sent to a pneumatic press while protected against oxygen by nitrogen injection. Settling is for 1 week between 0° and 4°C. and racking and fermentation with selected yeasts is for 15 days. The juice is blended, filtered and stabilized in stainless-steel vats allowing all impurities still present to filter down before close stainless-steel vats bubbling (3-6 months).

Characteristics : Delicate rosé color, fresh and fruity bouquet , well-balanced crisp and lively flavor of red berries with citrus notes.

Wine & Food Pairing: Perfect as an aperitif or desserts.

Serving Suggestions: Cool service

Alcohol Cont. 12 % vol.

Net Cont. 750ml.