VIGNERONS
mais autrement
BORDEAUX · SUD-OUEST

Comtesse de Saint Pey

AOC Crémant de Bordeaux - SPARKLING BRUT ROSÉ

PRESENTATION

The Entre-Deux-Mers region is situated at the confluence of the Garonne and the Dordogne rivers. The vineyard is located 80 kilometers South-East of Bordeaux and is the largest wine-making area for Bordeaux appellations

THE WINE

VARIETALS: Merlot 70%, Cabernet franc 30%
WINEMAKING / AGEING: After pressing comes the « settling » of the juice, i.e. the refrigerated tank for decantating for 48 hours minimum. The clear juice is then fermented in temperature-controlled stainless steel vats. After the fermentation, the wines are extracted and filtered. The wine obtained is called Base Wine. The next step is the foaming, which takes place according to the Champagne method. A second fermentation is caused in the bottle, the aim is to obtain prestigious bubbles. Each bottle is filled with base wine with live yeasts and sugar. The aging process lasts at least 9 months so that the second fermentation produces the necessary pressure.

TASTING

The wine has a pale pink color, the nose is very fruity. The mouth is round and deliciously perfumed. The vivacity due to the presence of Cabernet, persists in mouth and gives the wine all its freshness with aromas of very ripe fruits. The Merlot brings all its suppleness, its richness and its lenght.

SERVING / FOOD PAIRINGS

SERVING: Better served at 10°C
FOOD PAIRINGS: Aperitifs, Desserts

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.