



FLEURAIISON



Fleuraison, Vin Mousseux, Rosé de Rosée

France

PRESENTATION

The name "FLEURAIISON" evokes both the ephemeral beauty of the vine's flowering and the delicate scents that emerge at this precise moment in spring. Just as the thousands of small white flowers of the vine perfume the vineyards with their subtle aromas, our sparkling wines capture this delicacy and freshness in every bubble. FLEURAIISON symbolizes this harmony between the flourishing nature and the elegance of our blends, offering a sensory experience that celebrates both the refined fragrance of the vine and the finesse of our wines.

WINEMAKING

Selection of the best base wines among the different white and red grape varieties based on the typicity of the vintage to achieve the desired style. The grape varieties that can be used in varying proportions are Airen (mostly), Macabeu, or Alicante. The fermentation takes place naturally in horizontal tanks.

AGEING

The breeding is a minimum of 3 months with daily stirring of the lees.

VARIETALS

Airén, Alicante-henri-bouschet, Maccabeu blanc

TASTING

A color is tender red, the brilliance of fine bubbles increases vivacity. The nose offers delicate scents of flowers (the name "Fleuraison" means blooming) and red fruits (strawberry, red currant) with notes of citrus and mandarin. It is a balanced sparkling wine with a persistent finish. The dosage is well balanced.

FOOD PAIRINGS

This rosé sparkling wine is perfect for an aperitif, but it can also be enjoyed with pastries or cakes. Serve between 6 and 8 °C.

