

(n Jardin d'été

Un Jardin d'été (Brut Rosé)

Vin de France, VSIG, France

This extraordinary mixture - where the days are sunny and warm, where the wind blows almost continuously and where the nights are cool, produces amazing wines.

PRESENTATION

Pale pink in color, effusive in lemon and wild strawberry, this sparkler is a blends Merlot, Syrah and Grenache. Aromas of bread crust, pomegranate and aromatic herb carry over to the palate along with wild strawberry and graphite, while an elegant perlage lends finesse. Focused acidity brightens the palate around flavors of oyster shell, sea spray and ripe red berries.

WINEMAKING

Traditional winemaking process in stainless vessels with careful temperature control to protect the natural fruit flavors, typical of all varieties. Direct pressing and stalk removal at 5°C. Once the base wine blend has settled and is ready to be made into sparkling, it is transferred into our Charmat tanks. Temperature and mixing regimes are carefully planned and monitored over this very important part of the process and the sensors on the tank measure the progress of pressure build up in the tank.

AGEING

Once the wine has reached its target pressure the wine is chilled down in order to stabilize it and left to settle prior to isobaric bottling.

VARIETALS

Merlot 60%, Syrah 30%, Grenache noir 10%