

Lunae 33

vin de france - 2024 - **SPARKLING
BRUT ROSÉ**

PRESENTATION

As the warmth of the day fades and the horizon swallows the last golden ray of the sun, a glass of Lunae 33 finds its place on the terrace. Every sip evokes the rich legacy of meticulously selected grape varieties. In the soothing silence, the silvery shimmer of the emerging moon reflects on the Gironde estuary. It's then that the distinct character of each Lunae 33 variety reveals itself, offering a harmony that perfectly complements the enchanting aura of this captivating landscape.

THE WINE

VARIETALS: Cabernet sauvignon 41%, Cabernet franc 36%, Merlot 21%, Malbec 2%

WINEMAKING / AGEING: Traditionals.

TASTING

Pale pink color with silver highlights, accompanied by elegant fine bubbles.

Sweet aromas of candy and red berries, with a touch of freshness enhanced by the sparkling effervescence.

Crisp and lively on the palate, with a sparkling texture that highlights tangy flavors of strawberry and redcurrant, finishing with a slightly fruity, candy-like note.

SERVING / FOOD PAIRINGS

SERVING: 10°C

FOOD PAIRINGS: Tuna tartare with citrus, Shrimp and avocado salad or Red berry verrines with a hint of mint.

