



# COMTESSE DE SAINT PEY

### AOC Bordeaux - Rosé

#### LOCATION

Crémants de Bordeaux are white or rosé sparkling wines. Coming from the Entre Deux Mers region, the characteristics of these wines are strongly linked to their terroir as well as the temperate maritime climate of the region. Situated between the Garonne and the Dordogne, the crémant vineyards benefit from a high level of humidity, essential for their production according to the méthode champenoise.

#### WINEMAKING & AGEING

Picking is done by hand. All the fruit is transported from the vineyard to the press using small crates. The different production steps follow the méthode champenoise: pressing, first fermentation, second fermentation in bottle, ageing, riddling, disgorging and dosage to obtain a sugar level of 10 g/l.



## **VARIETALS**

Merlot 66%, Cabernet franc 34%



#### **FOOD PAIRINGS**

This crémant revives the palate, as an aperitif or with dessert.



#### **TASTING**

The wine has a light mousse and a pale pink colour. Very fruity on the nose. Round on the palate, and deliciously perfumed.









