



BADET CLÉMENT & CO.

CRÉATEUR DE VINS DE MARQUE • DEVELOPING WINE BRANDS

FLEURAI SON



■ **THE WINE** *Grape Varieties* 85% Grenache and 15% Tempranillo
Origin The grapes are sourced near La Mancha in Spain, and the base wine is made by two young French winemakers. *Winemaking* Very modern techniques are used, starting with the 'Saignée method' of making Rosé (bleeding the red grapes). The juice is then treated like white wine and the entire harvest is fermented in stainless steel tanks. The grapes are picked early in order to get a base wine specifically designed for a sparkling wine, with crisp acidity and no Malolactic fermentation. The base wine is then transported over the Pyrenees Mountains into France in temperature controlled tanker trucks. The *Second Fermentation* takes place in special pressurized tanks with specifically designed yeasts. The second fermentation and bottling are done in the South of France under rigorous control of Badet Clément's oenologists.

■ **TASTING NOTES** Very salmon/pink color with brilliant fine bubbles. The nose is very perfumed, with notes of strawberries and orange blossoms and with flavors of tart cherries and walnuts. The finish is long and elegant, with overtones of fresh spring fruits. The substantial dosage assures that the effervescence continues throughout the bottle.

■ **FOOD & WINE** Perfect as an aperitif, with cold meats and mild cheese, or with dessert and celebrations.