



# Le Grand Cros

## LA RIVALE



### INTRODUCTION

This recent competition to the very popular “La Maitresse,” seduces thanks to its fresh and delicate qualities.

### APPELLATION

Charmat method sparkling rosé grown in Provence on the southern-most hills in the back county of the Var.

### SOIL

Rocky and limy clay with southern exposure 525 - 655 feet altitude.

### CLIMATE

Thanks to our altitude and micro-climate we have cool temperatures for Provence that allows us to obtain high natural acidity necessary for sparkling wine.

### VINES

Mourvèdre and Cinsault.

### HARVEST

Hand-picked at 634 gallons per acre.

### WINE-MAKING

Each parcel is vinified separately; grapes were quickly pressed with early separation of pressed must; tight cold static must settling; temperature control of fermentation at 60 -62°F. After fermentation and stabilization, the base wine is bottled for second fermentation.

### MATURING AND BOTTLING

After minimum 9 months on the lies, the wine is released for sale over the course of the year as it is needed.

### TASTING NOTES

A limpid rose with litchi notes and brilliant reflects. The nose is discreet on notes of strawberry, fresh almond and white flowers. The palate is fresh and fruity, the bubbles refined, the final nice and refreshing.