

Les Jamelles

ROSÉ BRUT

Fruit & Freshness! This Rosé Brut boasts fruit aromas underspinned by lovely freshness and enveloped by fine bubbles! Perfect for sipping with friends and family for convivial moments when simplicity fits the bill.



Classification Sparkling wine - Brut

Terroir The grapes come from judiciously selected vines located along the Mediterranean coast, in the Gard department (Languedoc).

Vinification Natural fermentation of the grapes at monitored temperatures in stainless steel tanks with agitator. Vinification in stainless steel tanks and second fermentation controlled at 64°F (crafting according to the Charmat Method). Aging on fine lees for three months.

Tasting notes This Rosé boasts beautiful pale pink color and a trail of fine bubbles. Its nose is extremely expressive and exudes captivating aromas of strawberry, cherry and grapefruit. On the palate, this wine offers remarkable freshness and notes of grapefruit and acidulous notes of blueberry. The finish is evocative of bitter marmalade and offers a slight bitterness.

Food & wine pairing This sparkling Rosé may be enjoyed well-chilled (42-45°F) as an aperitif or paired with a dessert as for example a soup of fruit or a sabayon.