



Wine: Crémant Rosé Demi-Sec
 Négociants-eleveurs Dufouleur Père & Fils
 Grape: Blend of Chardonnay (70%), Pinot Noir (10%) and Aligoté (20%)
 Alcohol: 12%

Vinification & maturing

The grapes have been picked by hand as required by law and immediately pressed at a low pressure. The three grape varieties have been vinified separately and then blended. Alcoholic and malo-lactic fermentations in stainless steel vats. Maturation as well in stainless steel vats to keep all the freshness on the bouquet and liveliness on the mouth. The “liqueur de tirage” is added at the time the wine is bottled for an in-bottle second fermentation. It then stays for nine months on lees. The bottles are turned on a special canted riddling rack to allow the sediments to go down in the neck of the bottle. The “dégorgement” then takes place and the bottles are topped up with “liqueur d’expédition”. The bottles are finally corked and wired. The crémant is vinified according to the "méthode traditionnelle" (formally called "Champenoise"). In addition, the crémant has been tasted twice by an official quality body (INAO) before being released.

Tasting notes

Nice pink-orange robe, brilliant and clean. Abundant foam with thin and long lasting bubbles. Open and pleasant bouquet of fresh fruits (strawberry, citrus, apricot) with a touch of dried fruits. Clean attack, fresh, crisp, well balanced with a touch of acidity to make it lively. Very delicate bubbles that make it round in mouth and long and sweet finish on white flower aromas.

Food pairing

To drink mainly on its own as an aperitif. Could also be served with deserts of all kinds.

Serving temperature

11-12°C

(Indeholder sulfitter)

