



## Méthode Traditionnelle

# Famille Moutard

## Rosé



**Grapes :** 100% Pinot Noir

**Vineyard's working:** Winter ploughing. Improvement (compost) with manure from cow and Grape Stems.

**Harvest :** Manual harvest – Pneumatic Press. Conveyor table- Thermo regulated vats – 7°Settling

**Vinification :** Skin Contact Method– According to Methode traditionnelle- Fermentation between 18° and 20°- Second fermentation in bottle at 15°- Ageing on lees during a minimum of 12 months. Bottling in April-May.

**Specificity :** Methode Traditionnelle– Volume of 25 000 bottles.

**Tasting :** The rosé gives a pink gold color. It's a lively wine of subtle red berries aromas. This Rosé is a relevant wine of dessert with powerful aromas of flowers which goes perfectly with ice creams and bring freshness on the end of meal. It goes also perfectly with Canapés and its fruity aromas find the perfect association with Red fruit sorbet.

Service Temperature: 4 to 8 °C during aperitif and Dessert, 6° to 9° during the meal.

Dosage : 5 g/liter

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