

MÉTHODE TRADITIONNELLE



CHARLES PELLETIER

SPARKLING ROSÉ

FRANCE



VINEYARD

To respect the Traditional Method, we select the grapes that are best suited to this method of vinification and will allow us to obtain very expressive wines.

The fruit for this wine is from a 25 years old plantation which is located in high altitude.

Vines are prematurely harvested to ensure the grapes retain the freshness and the characteristics synonymous with sparkling wines.

WINEMAKING

The Traditional Method requires specific qualities during production. We let the wine age naturally in the bottle for a long time (at least 9 months), which allows a natural secondary fermentation.

Our refrigerated cellars store the wine and make sure vinification is carried out properly.

The addition of Gamay gives way to the beautiful rosé colour and balanced acidity of this wine.

TASTING NOTES

COLOUR Carnation pink.

AROMA Fruity notes of red fruits, strawberry and lemon.

FLAVOUR Fresh, lively and well balanced with a long finish.

CELLAR POTENTIAL Up to 5 years.

HAVE IT WITH ...

White meats in a sauce.