La Folie SPARKLING ROSÉ

BOTTLE 75CL

RANGE
MIRABEAU

ORIGIN
Vin de France

VARIETIES
94,85% Colombard, 2.85% Cabernet Franc, 1.11% Cabernet Sauvignon, 0.65% Merlot, 0.46% Tannat, 0.05% Syrah Noir, 0.03% Fer Noir

SOL
Clay silt & sand

SITE
South-West France.

VINIFICATION
The quality base wines are fermented according to the Charmat method at low temperatures for optimum integration and delicacy of the bubbles. The sparkling wine is left on fine lees for a short while before filtration, followed by a pressurised bottling. This sparkling wine method helps conserve the typical fruit profiles of the young and aromatic wines.

TASTING NOTES
A peachy pink sparkling rosé, with an intense nose majoring on lime and pink grapefruit, with an exotic hint of passion fruit. On the palate, plenty of white stone fruit flavours, peaches, and a touch of fresh brioche. A well-balanced mouthfeel to achieve a sense of freshness alongside these very vivacious fruit aromas.

FOOD PAIRING
A lovely sparkling wine for any festive moment and a great partner for nibbles, such as crab meat with avocado and lemon zests, vegetable tempura, or beetroot cured salmon. A mango parfait or roasted pineapple with mint would be a delicious dessert pairing.

ANALYSIS
Alcohol 12.1% | pH 3.1 | RS 8g/l | Acidity 8.2g/l
Pressure 5 bar

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