

JADE OR

Méthode traditionnelle - brut rosé



■ GRAPE VARIETIES

95% Grolleau Noir + 5% Pinot Noir

■ TERROIR

On gently rising slopes, average altitude from 35 to 40 meters. Dark scarcely fertile soil on dark red amphibolite green rock.

■ WINEMAKING PROCESS

Cold statique raking during 24 or 36 hours. Controlled alcoholic fermentation between 15° and 20°C during minimum 15 days. Second fermentation in bottle using traditional methods during 8 months on laths.

■ TASTING NOTES

Robe: light pale pink with gold tints.

Nose: very fine of red fruits (strawberry and raspberry).

Mouth: unctuous, rich with fresh red fruits aromas, very fine bubbles.

■ AGE OF THE VINES

15 to 20 years old

■ AGEING

2-3 years

■ ALCOHOLIC DEGREE

12%

