



CHARLES DE FÈRE

CUVÉE JEAN-LOUIS Brut Rosé



Grape varieties

The selection of base wines is made among different grape varieties and depending on the vintage characteristics in order to obtain a regular style.

Winemaking

Temperature-controlled natural fermentation in vat. 3 months' aging on lees with daily stirring.

Tasting notes

A pale pink color with fine and abundant bubbles. Fresh and fruity nose with aromas of ripe red berries. Appealing and seductive on the palate resulting from a balance between freshness and fruit, underscored by well adjusted dosage.

Technical information

Alcohol contents: 11.5% Dosage: 8 g/L (BRUT) Sparkling wine produced in France

Food pairing

Enjoy with a shrimp salad with paprika, perch or pike roast gravy. This wine is perfect with a crumble or a dessert with red berries or strawberries.

Serving T°

Serve between 6-8°C.

Accolade

Gold Medal, Vinordic Wine Challenge 2021, Sweden

