



Grape variety

Gamay, Cabernet Franc de la Loire, Airen and Côt. The proportion used of each grape variety necessarily changes each year to maintain the House style.

Winemaking

Faithful to the work of Henri Grandin, in the respect of the traditions, the wines are elaborated according to the method known as Traditional Method. After the first fermentation, the base wines are assembled in the unique style of Grandin: fresh sparkling wines, delicately fruity, with a final of citrus aromas. The second and slow fermentation, carried out at low temperature, (9 months minimum), enables Grandin to acquire its subtlety and its finesse. After riddling and disgorging, the dosage is added. It is the final touch. It brings sweetness and balance.

Alcohol : 11.5%Vol

Dosage : 12g/L

Tasting notes

A fine intense Rosé colour with tiny bubbles.
Expressive aromas of small red berry fruit (strawberry).
Very elegant, refreshing and well-structured.
Good length of taste with persistent aromas of rose and peony.

Serving suggestions

Serve between 6° to 8°C.

Food and wine pairing

To be enjoyed as an aperitif with canapés and appetizers.
Also perfect to accompany not-so-sweet desserts.

Classification

Quality sparkling wine produced in France.