



DOMAINE CLOS DES ROCHERS

ROSÉ



ORIGIN

Domaine Clos des Rochers vineyards.
Appellation: Crémant de Luxembourg

VINIFICATION

Manual harvest
Pressing of the whole grapes up to a maximum of 65 litres per 100 kg of grapes
Fermentation of the must under temperature control.
Blending, second fermentation in the bottle, riddling, disgorgement and dosage.

COMPOSITION OF THE CUVÉE

100% Pinot Noir

TASTING NOTES

A sensuous and pleasurable vintage with an enticing rose tea hue
A fleshy Rosé with a good vinosity taste.

SERVING SUGGESTIONS

To drink for its fruit within 2 years.
Serve by itself or with canapés at the beginning of a meal, or with a low sugar dessert.
Serve at 8°C (46°F).

DISTINCTION

Gold medal in at "25ième concours National des Crémants de France et du Luxembourg" in Limoux France in 2016.

STORAGE

Store the bottles horizontally

TECHNICAL DATA

Packaging: cardboard boxes - bottles packed horizontally
Cases: 6 x 75cl