

CREMANT ROSE

Harmonie de Rosé

Grape variety :
• Pinot Noir

Terroir :
Clay-limestone terroir. The vines are planted on mid-slope and have deep roots. For a good soil structure, land is worked alternately : one row is plowed, the next is left to grow grass.

Vinification :
Light skin contact. Traditional method, with a long, gentle bubbling process, followed by aging on slats (12 months).

Tasting notes :

- *Color* : Pale pink, with fine bubbles
- *Nose* : Aromas of wild berries, with light citrus notes.
- *Palate* : Fine, persistent bubbles. Full and harmonious. Fresh citrus notes and red fruit aromas, mainly wild strawberries are present. Good length.

Our advice :
The Ruhlmann Crémant Rosé will enhance your aperitifs, receptions, desserts and perfectly accompany strawberries with some whipped cream.

Temperature :
Serve chilled, between 6-8°C (43-46°F)

Storage :
Up to 5 years.

