

## 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.

