VEUVE OLIVIER: Rosé

Delicate & Fruity

Family Olivier has been in wine business for decades. Originally from the Bordeaux region, the family decided to extend its range of products by buying wineyards to elaborate quality sparkling wines.

When François Olivier, the owner of the family business passed away his wife decided to focus on the sparkling wine only, as it was his favorite. She changed the brand and launched it under the name Veueve Olivier.

Vinification:

The grapes are harvested mechanically and pressed directly. Alcoholic fermentation takes place under controlled temperature.

Color:

Stunning salmon pink tones, very attractive color.

Nose:

Intense and fine, dominated by notes of red berries.

Palate:

The combination of fine bubbles and delicate aromas makes this wine a delightfully light and silky rosé. Aromas of red berries like cherries and strawberries, mellow & well-balanced.

Recommendations:

Serve as an aperitif or to complement red berry desserts, fruit salads and some fruit pastries.

Soil:	Clay & Limestone
Country of Origin:	France
Serving Condition:	43-46 Degrees F.