

BULLISSIMA

ROSÉ



TASTING NOTES

BRUT ROSÉ «Bullissima !»

Traditional Methods

Alcohol content : 12.8 % vol.

An eye-catching, delicate pink color, brilliant with shades of lychee and pomelo, and fine yet persistent bubbles. Generous aromas of strawberry and raspberry.

In the mouth, the hints of red fruit are revealed with finesse by its bubbles. A long finish with an enjoyable freshness.

An elegant wine with good crispness.

Taste :

Brut and fruity

Conservation :

2 years

Serving Temperature :

Between 8 and 10°C

Recommended courses :

Aperitif with toast & spreads;
chocolate, red fruit and apple
deserts.

TECHNICAL DETAILS

Soil

Clay-limestone.

Grapes

Cinsault 50%, Syrah 50%.

Average age, vines : 30 years.

Wine making and aging (traditional method):

'Creation of non-sparkling rosé without using all the musts.

Non-fermented portion stored at very low temperature.

'Aging on lees (tirage)/bottling at the "Centre de Méthode Champenoise".

'Prise de mousse (effervescence): reserved musts added to rosé wine and bottling for second fermentation.

Second fermentation with no 'tirage' liqueur (as in traditional method), liqueur replaced by fresh grape musts selected when fully mature (traditional method in Provence), in particular to control alcohol content.

'Aging: bottles on racks. Duration: approximately 9 months.

'Bottle turning (Remuage): 7-day.

'Disgorging (removal of yeast deposit), adding of liqueur d'expédition (sugar mixture).

'Corking (cork and wire cap).

Corking:
December 2014.

THE OPINION OF THE SOMMELIER

What a pleasant surprise was in store for me! Like most people from the Champagne region, I'm quite picky about my sparkling wines, which is why I tasted this one last. I admit I was somewhat circumspect.

How wrong I was - this wine's a pure pleasure. The notes of wild strawberry tantalize both the nose and the mouth, and the bubbles are both delicate and persistent. This wine is absolutely divine with rhubarb pie!



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