

# Bon Ami

## CUVÉE ROSÉ BRUT - MADE WITH ORGANIC GRAPES

**Elaboration** : Charmat Method

**Colour** : Rosé

**Grape variety** : Airen – organic grapes

**Vineyard** :. Located in altitude, vines are prematurely harvested then, grapes keep the freshness and the required features for sparkling wine production.

**Geology** : Clay-limestone soil.

**Vinification** : After the pressing, grapes musts are cleaned out and prepared under cold conditions during 24 hours. The fermentation takes place in low-temperature conditions. For a more intense freshness, the malolactic fermentation is not realized. Wines are then taken away and raised on fine dregs, before being stuck and filtered to prepare them for the second fermentation.

**Second fermentation and ageing** : We stabilize wines by cold process to avoid any tartaric haste. The second fermentation is generated by the addition of yeasts and sugar. It takes place at 18°C in stainless steel vats in order to ensure optimum homogenization. During the second fermentation, our vats are provided with an agitator so that yeasts and sugars are in suspension. Just before the bottling, the wine is filtered under iso-barometric pressure with microns filters.

**Tasting** : Pink color, with fresh red fruits aromas on the nose. This Rosé sparkling wine is fruity, and releases strawberry and raspberry flavors in the palate. An easy bubbly to enjoy every day.

**Food and wine pairing** : to enjoy by itself at the aperitif or with a desert made from red fruits.

