

BELAIR

GRANDE QV ROSÉE MÉTHODE ANCESTRALE



Vineyard Grape : Gamay
Soil : Granitic sand
Exposure : south east
Age : 40 years old

Wine-making Harvested by hand with selective picking.
The "ancestrale" method is a fermentation of juice in a closed tank, where the formation of a naturally light bubble.

Wine tasting Colour : Brilliant Rosé
Smell : Expressive, red fruits (redcurrants, strawberry)
Mouth : gourmand, fresh and very fruity. No added sugar, only the natural sugar of the grapes brings softness and balance.

Best to be served at 4–6°C with fruity dessert or for himself.

To keep Don't wait, drink it !

Only 7,5 % alcohol
Fresh, fruity, smooth and crispy