



GRANDIAL BRUT Rosé

Grape varieties: Blend of grapes from the south of France (mainly Grenache and Cinsault)

Vinification: Mechanical harvest. Stationery cold settling is followed by yeasting and fermentation at low temperature. The wine goes through a second fermentation for getting its fine fizziness.

Tasting notes:

- **Color:** attractive Salomon rose.
- **Nose:** Intense and elegant aromas, dominated by notes of red berries.
- **Palate:** Fresh and fruity with aromas of red berries, cherries and strawberries. Fine and elegant bubbles on the palate and a harmonious length.

Recommendations: Serve as an aperitif and with desserts.

Serving condition in F°: 47 - 50

Cellar potential: 1 to 2 years

Alcohol content: 11.5

