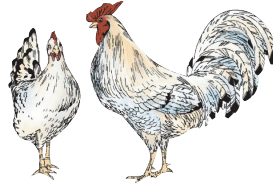


La Vieille Ferme



SPARKLING ROSÉ

La Vieille Ferme Réserve Rosé Sparkling is designed to share your celebration in elegance and simplicity. Whether served as an aperitif with friends or at a lavish banquet, this wine will help you enjoy a convivial, and memorable moment.



TERROIR

They are made from vines planted on limestone soils, allowing the roots to draw the necessary freshness and water they need to provide good acidity to the wine. The main varieties are Grenache and Cinsault, vinified by direct pressing, and Pinot Noir.

AGING

Once blended, the wines are rested in stainless steel tanks. The neutrality of the stainless steel allows the preservation of the fruit aromas and the freshness provided by the limestone soils. The elaboration finishes with the “prise de mousse” and, of course, bottling.

VARIETALS

Grenache Noir 40%, Cinsault 40%, Pinot Noir 20%

SERVING

Between 41° -45°F with fresh sweet or savory appetizers. Versatile, it can be paired with smoked fish appetizers just as well as fruit-based desserts; La Vieille Ferme Réserve Rosé Sparkling is to be served during any celebrations.

TASTING NOTES

Delicate peach core with seductive raspberry hints and fine exquisite bubbles. The first nose of fresh red fruit (raspberry, wild strawberry), giving way to a perfect balance between freshness, acidity, and roundness. The citrus notes (pomelo) and white flowers will allow you to serve this wine for all occasions.

