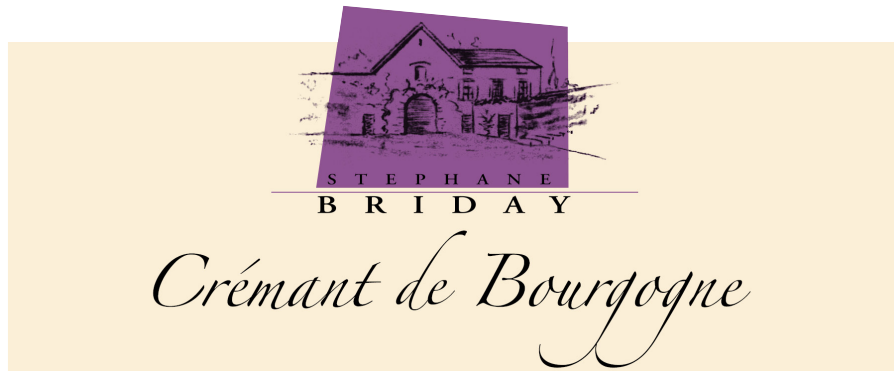

DOMAINE
MICHEL
BRIDAY



GRAPE VARIETY: 100% Pinot Noir

VINIFICATION:

The crémant Rosé is vinified in the “méthode traditionnelle” Pneumatic presses of 50 hl capacity with controlled, progressive increases in pressure musts fined and settled out over 24 hours Fermentation stimulated with selected yeasts Vinification in vats thermo-regulated at 20°C (68°F) In-bottle effervescent bubble creation (méthode traditionnelle) and ageing in airconditioned cellar at 15°C (59°F).

AGING:

The Crémant develops all its aromas and acquires its typicity thanks to a minimum ageing of 16 to 18 months in bottle.

TASTING:

A beautiful, intense pink hue for this Crémant, with fine bubbles. The nose is expressive with notes of red fruits. The rich and full palate (aromas of ripe apricots, redcurrants and raspberries) maintains all of its finesse This Crémant Rosé de Bourgogne is a pure Pinot Noir, both intense and refined.

FOOD PAIRING:

Very expressive as an aperitif, it enhances chocolate or red fruit desserts.

