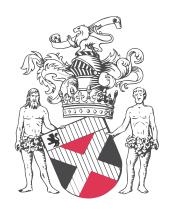
DOMAINE BRUSSET





Rosé « Jeanne B »

Grape varieties: Grenache, Syrah, Cinsault.

Soils: Clayey limestone on the slopes, claey and stony on the plane.

Vinification: Direct pneumatic crushing, stting of the must by a cold treatment. Slow fermentation at 16°C. No malolactic fermentation.

Rearing: For 6 months.

Ageing: 3 years.

Appearance: rose petal with a silver rating.

Aroma: Drop nose aromas of pineapple fresh, yogurt with cherry and cotton candy, almonds, and a touch of caramel and strawberry milk.

Taste: Very fruity and peppery, dry rosé, silky and fresh.

Matching with food: Saint-Jacques, grilled sole, Thai shrimp with cilantro, Saint-Marcellin, strawberry soup with pepper.

Serve fresh: 8°C

