

SAINT-HILAIRE Rosé

AOC Cremant de Limoux

TERROIR:

This wine is the result of extensive and qualitative research undertaken in the vineyard and in our winery by the winegrowers and oenologists of Sieur d'Arques. Grapes are exclusively handpicked and selected from very precise vineyard sites identified for the outstanding quality of their soil and sub-soil.

GRAPE VARIETIES:

70 % Chardonnay, 20 % Chenin, 10 % Pinot.

VINIFICATION AND MATURING:

Grapes are exclusively hand-picked and selected from very precise vineyard sites identified for the outstanding quality of their soil and sub-soil. During the second fermentation, the prise de mousse occurs slowly in the bottle, in temperature-controlled (15°C) ambient dark cellar. The bottle will then age on a second fermentation which lasts 12 months.

TASTING NOTES:

Beautiful salmon pink color, bubbles are lingering. The nose presents a nice vinosity and a beautiful aromatic richness with notes of red fruits (strawberry, raspberry). This aromas evolve towards toasted and brioche giving harmony to the bouquet. The freshness of the palate is the result of the refined effervescence and the beautiful acidity. Ends with a lingering and refreshing finish.

SERVING SUGGESTIONS:

Recommended at 44-46°F. It will be appreciated for your appetizers and cocktail parties. It will be the perfect partner for summer desserts like red berry or fruit pies.

ALCOHOLIC DEGREE:

12.5% vol.



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