

VIN MOUSSEUX BRUT

# FLEURAISSON

## SPARKLING WINE ROSÉ DE ROSÉE



**GRAPE VARIETY** Tempranillo

**SOIL** The bunches of Tempranillo come from La Mancha in Spain. They are vinified in France by the winemakers of Badet Clément & Co.

**VINIFICATION** The bunches of Tempranillo are harvested very early. They are vinified with a modern approach of winemaking, in temperature controlled stainless steel tanks. The goal is to get a wine as fresh and fruity as possible with a very good acidity. No malolactic fermentation. Fermentation and bottling are done under the rigorous control of our oenologists.

**TASTING NOTES** A soft red color, the brilliance of a fine bubble increases the vividness. Fine perfumes of flowers (the name "Fleuraisson" means flowering / blossoming). A nose of red fruits (strawberry, redcurrant) with hints of citrus and tangerine. This is a well-balanced wine with a lingering finish.

**FOOD & WINE** This rosé sparkling wine is a perfect pre-dinner drink, but it can also be tasted with pastry or cakes. Serve at 6 to 8 °C.



**GRAPEJUICE GROUP**

WINE IMPORTER

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