

NV Veuve Devienne Rosé, French Sparkling



Country: France

Region: Vin de France

Grapes: Grape Cabernet Franc 40 ; Grape Pineau d'Aunis 30 ;
Grape Gamay 30

Tasting Note:

Salmon-pink in colour, the nose initially displays notes of cherry followed by plum and apricot. The palate shows cherry, blackcurrant and apricot, with honey and brioche on the finish

Winemaking:

Fermentation takes place at carefully controlled temperatures. The wine undergoes malolactic fermentation to round out the natural acidity, before being allowed to develop in bottle in the underground cellars of the Champagne House.

Vineyard :

Grapes are hand harvest during the day before being transferred to the winery.

Food matching:

A rose for celebration, perfectly paired with fun

Code A97301NV	Practice No
Product SPARKLING	Style Sparkling & Champagne
Organic No	ABV 12.00 %
Biodynamic No	Closure Natural Cork
Egg / Milk No	Bottle Size 75cl



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