



Domaine Eugène CARREL et Fils

Vins fins de Savoie

◆ **Brut rosé**
Méthode traditionnelle ◆



Ageing : 2 to 3 years.

Colour:	Rosé
Varietal:	Gamay (80%) , Pinot (10%), Mondeuse (10 %)
Alcohol content % :	12
Soil:	Clay-limestone
Yield :	70 hl/ha
Harvest:	Hand -picked and transported in open crates

Method:

Direct pneumatic pressing.
Low temperature alcoholic fermentation in steel vats
Clarification.
Bottled and matured on battens (between 18 and 24 months)
in our cellars.
Disgorging as required.

Tasting :

You'll love this dry rosé for the quality of its bubbles, its fruity aromas with hints of risen and its tasty finish..

Well-chilled, its perfect for an aperitif, and with desserts.