

DOMAINE BRUSSET

RHÔNE VALLEY WINES
FRANCE



CÔTES DU RHÔNE

Rosé

« Jeanne B »



Grape varieties : Grenache, Cinsault, Syrah.

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

Vinification : Direct pneumatic crushing, stinging 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

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