



HENRY SIMON

Vin Mousseux - Sparkling Wine Rosé Brut

GRAPE VARIETY

Harmonious blend of European grapes: Airen, Ugni blanc

WINE MAKING

This sparkling wine is produced according to the Charmat method, also called the tank method, where the second fermentation occurs in the tank. The base wine is mixed in a stainless steel pressure tank, together with sugar and yeast. This secondary fermentation in tank lasts about four weeks, during which bubbles form. When the sugar is converted into alcohol and carbon dioxide, the yeast is filtered and removed, and the wine is then bottled. A fresh, crisp sparkling wine is born! All our tradition, all our experience of fine sparkling wines, is in this bottle.

ALCOHOL :

11,5 %

TASTING NOTES

Color : This charming Rose Brut sparkling wine has a beautiful grapefruit pink color and elegant bubbles.

Nose : fresh and delicate, with lovely intense raspberry, red currant and wild strawberry aromas, enhanced by hints of citrus and floral notes.

Bubbles: Small, long-life bubbles.

Palate : the delicious flavor is balanced by layers of fresh grapefruit and red cherry. Very good length.

FOOD PAIRING

Aperitif, seafood, sushi, chicken and mildly spiced dishes...and chocolate desserts.

To be served at 6 to 8°C.

