

Louis Couturier

CRÉMANT DE BORDEAUX BRUT ROSÉ



TRADITIONAL METHOD

Sparkling rosé / Brut

Lively and elegant, with bright red summer fruit, crisp acidity and a creamy mousse. An approachable sparkling rosé for celebrations and everyday pairing.

TECHNICAL SPECIFICATIONS

APPELLATION

Crémant de Bordeaux AOC

BLEND

Approx. 90% Merlot / 10% Cabernet Franc

ALCOHOL

11.5-12.0% ABV

STYLE / DOSAGE

Brut / approx. 11-12 g/L

CLOSURE

Traditional cork stopper

PRODUCER

Les Grands Chais de France (GCF Group)

VINIFICATION & AGING

Hand-harvested in small crates to preserve the fruit. Primary fermentation in temperature-controlled stainless steel vats at 16-18°C. Traditional-method secondary fermentation in bottle. Aged sur lattes for approximately 12 months before disgorgement, developing a creamy mousse and subtle yeast notes.

SUGGESTED FOOD PAIRINGS



Smoked salmon blinis, prawns and soft Brie.