

BARON DE ROTHBERG

Brut

VIN MOUSSEUX
PRODUCT OF FRANCE



FINE FRENCH BUBBLES

FRESH / FRUITY / HARMONIOUS

Made for the aperitif

The Wine

STYLE	Dry sparkling white wine
CLASSIFICATION	Vin Mousseux
ORIGIN	Landiras, Bordeaux, France
VINTAGE	Non-Vintage
FORMAT	750 ml / 12 bottles per case

The Craft

VARIETIES	Primarily Ugni Blanc; white-grape blend
SOIL	Chalky
HARVEST	Machine harvested
FERMENTATION	Cool primary fermentation to retain fruit
BUBBLES	Charmat tank method; 2 weeks at 14 C

11%

ALCOHOL

10 g/L

RESIDUAL SUGAR

10-12 C

SERVING

Tasting Notes

APPEARANCE	Pale brilliant yellow with fine, persistent bubbles
AROMA	Green apple, pear and citrus with soft floral notes
PALATE	Fresh and crisp with peach and lemon-curd flavors
FINISH	Clean, refreshing and persistently effervescent

Service

Serve at 10-12 C (50-54 F) in a flute or tulip glass. Best enjoyed young, within 1-2 years.

Pair With

- Oysters
- Goat cheese
- Smoked salmon
- Roasted chicken